

Market & Cafe at Emery Farm Cafe & BOH Team Member Job Description

Position Summary:

As a Cafe & BOH team member you will ensure that every customer receives the best Emery Farm experience by providing them with fresh, high quality food and drink along with stellar service. This position requires knowledge of food safety and sanitation, as you will be doing food prep, food service, dishwashing, and cleanup.

Your primary objective is to show our customers outstanding service and provide healthy delicious food. They will want to return again and again because they feel genuinely cared for and know they are receiving quality well made food and drink.

Duties & Responsibilities:

- Prepare and deliver food and drink in a timely and cleanly manner following safe food handling procedures
- Maintain clean service stations, prep areas, and seating area
- Bus dishes, wash dishes, and maintain a clean, sanitary and organized kitchen and community table area; Make the kitchen and seating area shine!
- Take out garbage, compost and recycling
- Refill napkins, straws, menus, etc. and any items the customer may need
- Perform side work during shift if required by managers
- Monitor and observe customers' dining experience. Ensure satisfaction and respond to any requests promptly and courteously
- Be knowledgeable about products, menu, allergy issues, and farm/market history
- Perform opening and closing duties as assigned; follow, complete, verify checklists
- Receive, unload, verify, stock, and rotate deliveries
- Arrive to work on time and ready to work with a positive attitude
- Be a part of a team and attend all scheduled meetings, seek out new responsibilities, and discover ways to improve

Required skills & abilities:

- You will be required to stand and walk throughout your shift, use repetitive hand movements, and lift up to 50 pounds
- Have a sense of urgency and move fast to get quality products out in a timely fashion
- Completed Food Safety Handler course and/or basic culinary coursework or equivalent restaurant experience and ServSafe Certification a plus.
- Great communication skills and ability to work under pressure are important to this role.
- Able to follow procedures and the recipes on the current menu while having a desire for constant improvement.

Job Schedule: we prefer someone who is flexible to work afternoons, evenings, mornings and/or weekends. May be part-time to full-time.