

The Market & Cafe at Emery Farm in Durham, NH has openings for Cafe Team Members and Leads.

We are seeking dynamic flexible individuals to join our team and grow with us. Team Members and Leads will work directly with the Owner and Culinary Directors in assisting in all aspects of managing the day to day food operations of the made to order Cafe and pre-made foods that we sell in our market. This is a cooperative team environment so you will be collaborating, as everyone does a bit of everything in our fun fast paced Cafe & Market.

Responsibilities include:

- Overall daily kitchen functions such as quality food prep, general sanitation, and cleanliness, inventory and ordering, and keeping a friendly team attitude
- Ensuring that all food and products are consistently prepared and served according to the Cafe's recipes, portioning, cooking, and serving standards
- Managing inventory and controlling food costs by following proper product storage procedures, standard recipes, and waste control procedures
- Maintaining cleaning schedules for kitchen and food storage areas
- Interacting positively with customers and vendors
- Assisting in training and overseeing kitchen and counter staff on all standards and expectations (Leads)
- All other duties as assigned.

Qualifications needed:

- Previous food service and management (Leads) experience with knowledge of food handling procedures
- Ability to work in a fast paced environment and understand "sense of urgency"
- Excellent multi-tasking and problem-solving skills, efficient and organized, takes initiative, easily adapts to change
- Strong communication to effectively and authentically engage with customers
- Great math skills, able to handle money and utilize POS system
- Knowledge and appreciation of farm to table foods, local food system, and sustainability
- Ability to lift over 50 pounds and stand for a 6 hour or more shift

Part-time and full-time opportunities are available as is room for growth.