

Production Team Member

Prepared Foods Production Team Members are responsible for preparing clean, consistent food products for the deli cold case, hot bar, and grab and go case as per Co-op recipes and standards, maintaining cleanliness in the kitchen area, and providing excellent customer service to customers, members, coworkers and vendors. They are responsible for preparing merchandise for the department, which includes: preparing baked goods, soups, salads, sandwiches, and entrees, slicing and wrapping, portioning, weighing and pricing. They assist in receiving, storing and stocking of products while ensuring proper rotation and quality.

Qualifications:

- Ability to provide exceptional guest service
- Must have a love of natural, organic foods and world cuisine.
- Ability to follow instructions and established standard operating procedures
- Creativity, with the ability to write an accurate recipe for others to consistently replicate
- Must have excellent interpersonal skills and ability to communicate effectively with others.
- Ability to twist, bend and stoop to grasp objects, climb ladders, lift loads up to 50 lbs unassisted, push and pull carts weighing up to 100 lbs unassisted.
- Ability to prioritize work tasks and maintain focus in a fast paced environment.
- Ability to work a variety of shifts including weekends, evenings, and holidays
- Foodservice experience preferred
- Food Safety Certification preferred
- Emphasis on consistency and superior quality
- Ability to read and accurately follow recipes
- Ability to complete repetitive tasks
- Ability to follow instruction and handle criticism

Tasks and Responsibilities:

Ensures that each customer receives outstanding service by providing a friendly environment, which includes greeting and acknowledging every customer, maintaining Co-op standards, solid product knowledge, explaining store policies and procedures concisely, maintaining awareness of all promotions and advertisements and all other aspects of customer service. Responds promptly and courteously to all customer questions and complaints, works hard to ensure that the customer feels satisfied after any interactions.

- Prepares scratch items including soups, salads, and entrees from Co-op recipes.
- Packages entrees, salads, and sandwiches for grab & go case.
- Maintains clean work station and equipment throughout shift and sanitizes all counters, sinks, floors and equipment as needed and at end of shift
- Assists with light baking, dishwashing, mopping, and sweeping