

Fromagination Kitchen Staff

Description

The Fromagination kitchen/catering staff performs a variety of food preparation duties including creating artisan food trays (sandwich, cheese, meat and dessert) and lunch menu preparation (sandwiches, soup, salads and cheese plates).

Responsibilities

- Prepare lunch and catering orders
- Keep the kitchen and catering room clean and organized
- Answer the telephone: refer calls and take orders
- Attend to customer complaints
- Maintain kitchen inventory and prevent food waste
- Assist Kitchen Manager with planning food menus

Requirements

- Experience working in fast-paced environment
- Ability to work weekends
- Ability to work with a team
- Standing for extended periods of time; ability to lift 30 pounds.
- Attention to food safety/kitchen hygiene requirement (certification a plus)
- Taking responsibility and being trustworthy

Desirable Qualifications

- Demonstrated interest in Wisconsin cheese and local foods
- Prior experience with small-batch food production
- Strong organizational skills
- Ability to work under pressure; patience
- Clear and frequent communication; follow-up
- Good time management
- Creativity; problem-solving
- Willingness to learn about artisan cheese, wine, charcuterie, bread and accompaniments
- Excellent customer service
- Proficient knife skills
- Wisconsin ServSafe certification

Hourly Salary Range

- Starting at \$13.00 hourly, and based on experience
- 30% discount on shop purchases, 20% on alcoholic beverages, and 50% on lunch.
Health insurance stipend available for full-time employees after 90 days.

Last Revision: July 2021