

Common Market – Deli Crew Job Description

The Common Market is a spin on the general store of the past - part deli, part provisions and plenty of beer and wine to make everyone happy! Our top priority is customer service. We aim to promote an open community gathering space that uniquely adjusts to the neighborhoods it serves.

The ideal deli crew member has previous kitchen experience and confidently works clean with a sense of urgency. A deli crew member is a good communicator, punctual, approaches every workday with a can-do attitude, and can skillfully integrate into a team. They should be comfortable handling a knife, cooking eggs, and accurately following recipes. The Common Market is a made-from-scratch kitchen and our team takes pride in every aspect of what we do. A successful deli crew member will understand the importance of their role in achieving the overall goal of delivering exceptional customer service.

Responsibilities

- Maintaining the line for service
- Consistent sanitation of station and general kitchen areas
- Working with team to complete daily prep goals
- Maintaining the product in coolers, storage areas, and stations in regard to FIFO
- Accurately and efficiently executing orders
- Delivering exceptional customer service at all times
- Working with the team to maintain a health score of 95 or greater

Skills

- Self-motivated
- Able to multitask effectively
- Detail-oriented
- Knife skills
- Egg cookery

Experience & Education

- 2 years of professional kitchen experience
- ServSafe certified or understanding of requirements for safe food handling and storage

Physical Requirements

- Must be able to lift and carry a minimum of 30lbs
- Must be able to traverse and access all parts of the kitchen and storage areas
- Prolonged periods of standing
- Must be able to work in a kitchen environment that may involve exposure to extreme heat/cold

Benefits

- Health Insurance
- Employee Discount
- Employee Meals
- Paid Time Off

Pay

- \$11/hour + tips