



Cafe Front of House

Expand your repertoire in the kitchen, seamlessly bridging the gap between the cashiers and cooks while providing excellent customer service to our guests.

Our front of house cafe team members are just as passionate about great food as they are about great service. Their eye for detail is what makes them so great at plating meals and following recipes for grab & go items. Their can-do attitude allows them to bounce from task to task, assisting wherever needed with a genuine interest in fostering community.

Performance Expectations

A successful front of house cafe worker multi-tasks like it is second nature, is a master of meal prep and can pour a latte in their sleep. Between assembling batches of paninis or salads, baking off batches of scones and muffins, you work through the day's tasks with efficiency and a smile. The kitchen is your stage, your daily work a perfectly timed and choreographed dance, and when those curtains close you ensure that tomorrow's team will be set up to do it all over again.

Development Opportunities

- Gain experience working in our one-of-a-kind, interactive kitchen
- Increase your food knowledge through cooking and baking
- Develop keen time management skills while under pressure

Ready to become a fanatical day maker? We'd love to meet you!

Bring your cover letter & resume to the market to apply.

Cook Level One or relevant experience is an asset, but we are always looking for keen learners with a passion for cooking local food. Food Safe Level One required within 3 months of hire.



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Better when shared.