

# Kitchen Back of House

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## ROLE DESCRIPTION

The Kitchen Back of House position at Lepp Farm Market is a behind the scenes learner, working as part of the Kitchen Team. The Kitchen Back of House are diligent workers, excited to learn more about food preparation, while caring about the attention to detail that our guests appreciate as part of their shopping experience. As a part of the Lepp Farm Market family, the Kitchen Back of House fully participates in living out our Core Values and furthering our LFM purpose.

### Lepp Farm Market Core Values:

- Win as a Team
- Work Passionately
- Respect for All
- Fanatical Daymakers

### Lepp Farm Market Purpose:

- To be the Best Place to Work and the Best Place to Shop.

## ROLE DUTIES AND RESPONSIBILITIES:

- Package food for grab n' go & retail (soups, meals, pot pies etc)
- Assist kitchen team with daily food prep such as preparing, washing & chopping vegetables, marinating meats, mixing ingredients and assisting with cater outs
- Follow direction and task list for the day
- Work independently and in a team
- Store food properly, following FIFO (first in, first out)
- Operate food processing equipment
- Assess food item quantities & quality
- Demonstrate attention to detail
- Seek clarification and show initiative when faced with questions or problems

## CERTIFICATIONS/QUALIFICATIONS:

- Food Safe Level 1 (required within 3 months of hire)
- Previous kitchen experience is an asset
- Occupational First Aid Level 1 (optional)

## WORKING CONDITIONS/REQUIREMENTS:

- Demonstrates proper MSI lifting techniques to reduce risk of injury; required to lift up to 50lbs
- Maintains a clean and safe working environment including shared workspace and common areas

## REPORTS TO:

Head Chef, Kitchen Manager, Kitchen Back of House Team Lead, or Market Cook