



Market Cook

ROLE DESCRIPTION

The Market Cook position at Lepp Farm Market is a dependable and innovative role, working as part of the Kitchen Team. The Market Cook is relied upon for our daily offerings from our kitchen, while meeting the needs of guests during lunch service. As a part of the Lepp Farm Market family, the Market Cook 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:

- Preparation of daily lunch menu
- Daily food prep such as preparing, washing & chopping vegetables, marinating meats, mixing ingredients
- Work with Team Lead and Kitchen Manager to create seasonal features
- Create task list for the day
- Work independently and in a team
- Able to keep pace in a fast moving environment
- Use proper food safe methods in cooking and storing food
- Operate food processing equipment
- Assess food item quantities & quality
- Demonstrate attention to detail
- Provide suggestions to guests regarding cooking techniques and instruction
- Assist whole kitchen team when necessary

CERTIFICATIONS/QUALIFICATIONS:

- Food Safe Level 1 (required within 3 months of hire)
- Cook Level One required; Level 2 preferred.
- Occupational First Aid Level 1 (optional)

WORKING CONDITIONS/REQUIREMENTS:

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

REPORTS TO:

Kitchen Manager