



Sausage Kitchen

ROLE DESCRIPTION

The Sausage Kitchen position at Lepp Farm Market is a master at nose-to-tail butchery, working as part of the Meat Team. Sausage Kitchen team members are passionate about all things meat while possessing a high level of integrity that shows in their work. As a part of the Lepp Farm Market family, Sausage Kitchen team members fully participate 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:

- Working safely within Food Safe guidelines
- Exhibit great communication skills both with guests and fellow team members
- Safely operate a variety of meat processing equipment (grinder, mixer, cutter, stuffing machine)
- Follow production schedules
- Manufacture fresh, smoked, and cooked sausage products

CERTIFICATIONS/QUALIFICATIONS:

- Food Safe Level 1 (required within 3 months of hire)
- First Aid Level A (CPR/AED) (optional)
- Relevant meat-cutting or culinary experience (optional)

WORKING CONDITIONS/REQUIREMENTS:

- Demonstrates proper MSI lifting techniques to reduce risk of injury; required to lift up to 90 lbs
- Maintains a clean and safe working environment including shared workspace and common areas
- Work in the refrigerator and freezer required

REPORTS TO:

Kitchen Manager
Sausage Team Lead