

Common Market – Deli Crew (PM) 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, working on a flat-top grill, working with a slicer, accurately following recipes, as well as maintaining a clean and organized kitchen. 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.

Guaranteed Sundays and Mondays off. Shifts generally start between 2pm-4pm and finish by 9:30pm-10pm. Responsibilities during the shift include execution of the night menu, maintenance of the lines during and after service, prep of items for all shifts, and closing of the kitchen at the end of service.

Responsibilities

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

Skills

- Self-motivated and detail oriented
- Able to effectively multitask
- Knife skills

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 or cold

Benefits

- Health, Dental, Vision, & Life Insurance (full-time)
- Employee Discount
- Employee Meals
- Paid Time Off