

WEBB CITY FARMERS MARKET

Job Description – Kid’s Meal Kitchen Assistant

Revision: May 9th, 2023

Kid’s Meal Kitchen Assistant: This role assists the Kitchen Supervisor in preparing, serving, and cleaning up the Summer Free Kid’s Meal. This is a seasonal position of approximately 10 to 15 hours per week May 22nd through August 19th, 2023. This position has set onsite shifts. Reports to the Kitchen Supervisor.

Webb City Farmers Market is a year-round, producer-only market. Our customers buy directly from the farmer, baker, rancher, beekeeper Our producers offer farm fresh produce, baked goods, herbs, jams, and jellies, humanely raised meats and so much more. Founded in 2000, the market has grown to more than 55 vendors that provide the community with fresh, local food. We have a heavy emphasis on community with many activities that support our local food system. When school is out of session, the Market provides free kid’s meals each day the market is open.

Kid’s Meal Shift Hours:

Tuesdays – 2 pm – 7 pm (5)

Thursday – 2 pm – 7 pm (5)

Saturday – 7 am – 12 pm (5)

Compensation: \$15.00 per hour

Duties:

- Assist the Kitchen Supervisor in the preparation of the Kid’s meals each week.
- Oversee the service of the Kid’s meal and serve as the point person in the absence of the Kitchen Supervisor.
- Clean up after the Kid’s meal.

Duties included in meal service:

- Practice personal hygiene and proper sanitation procedures.
- Turn on, test and monitor equipment at the beginning of the day.
- Food preparation according to written and oral instructions.
- Serve breakfast, lunch and dinner.
- Replenish food and maintain clean serving areas.
- Monitor food and equipment temperatures at all times.
- Perform dishwashing duties of cooking, serving and eating utensils tools.
- Setup and breakdown of serving areas.
- Receive, stock and rotate incoming and outgoing inventory.
- Participate in formal and informal training.
- Demonstrate knowledge of sanitation practices.
- Exhibit the professional behavior of a reliable employee.
- Perform preparation duties for the next day.
- Maintain a neat, clean and safe work environment.
- Participate in marketing promotions and special events for students, adults and community.

- Sign in and work according to a time schedule.
- Perform related work as required.

To perform the job successfully, an individual should demonstrate the following qualities:

- General knowledge of materials and methods used in preparing and serving meats, breads, vegetables and other foods on a large scale
- General knowledge of the use or care of food preparation equipment
- Skill in the use of standardized and specialized kitchen utensils and equipment
- Ability to establish and maintain effective working relationships with associates, children and parents
- Ability to work with others in a close fast paced environment and the ability to address customers in a pleasant, courteous manner.

Physical Requirements:

Some walking, moving, climbing, carrying, bending, kneeling, crawling, reaching, handling, pushing, and pulling. Ability to lift a minimum of 50 pounds. Ability to stand for long periods of time. Ability to be exposed to chemicals.

Special Requirements:

Current ServSafe

SFSP Training

<https://health.mo.gov/living/wellness/nutrition/foodprograms/sfsp/pdf/sfsp-training-dates.pdf>

Application Process: Complete application and submit resume to Kaitlyn Welch at kaitlynw.webbcityfm@gmail.com. Interviews will be conducted by our interview team.