



## **COMMUNITY KITCHEN TEAM MEMBER ROOT NS INC. - SALEM, MASSACHUSETTS**

To learn more about Root, please visit: [www.rootns.org](http://www.rootns.org).

### **THE OPPORTUNITY**

Root's Community Kitchen Team Members work in **Root's three social enterprises**: Catering by Root, Root's School Lunch Program, and Community Catering. A team member in Root's Community Kitchen will wear many hats including, but not limited to, bulk prep, line cooking, dish, receiving and packing orders, cleaning and organizing, and working events. Root Community Kitchen Team Members support our work addressing food insecurity in Essex County, and also gain real-world experience through ongoing skill development with hands-on training provided by Root's Culinary Director and kitchen staff in the areas of ServSafe, kitchen production, recipe development, ordering and inventory management.

### **OPPORTUNITY'S BENEFITS**

- \$16 - \$18/hour, depending on experience and skills
- Free lunch every day
- Access to Guest Chefs / skills workshops / other training and development opportunities
- Eligible for a monthly transportation stipend
- Professional and personal development
- Desirable scheduling: 15 - 30 hrs a week (within 8am-5pm window, Monday - Friday)

### **AREAS OF RESPONSIBILITY**

#### **Food Operations and Production**

- Work with colleagues and kitchen staff on daily production as needed for catering and community meals
- Assist with packing and unpacking all orders, deliveries and event related material
- Help to maintain the cleanliness of all enterprise related areas including, the event space, kitchen, and waste management area
- Move easily between stations and assignments, willing and able to perform each part of kitchen production, including learning new equipment, processes, recipes, and tools
- Arrives to work station on time, appropriately groomed, dressed and ready to work; works all scheduled shifts, makes up time when asked, and attends required trainings and meetings

#### **Training and Skill Development**

- Assist and mentor newly hired team members
- Assist and mentor trainees completing the Culinary Job Training Program
- Work directly with Culinary Director and Chef de Cuisine to maintain a safe, quality-driven educational kitchen

## **REQUIRED EXPERIENCE AND QUALIFICATIONS**

- Root Culinary Job Training Program Graduate
- Willingness to learn and try new things, as well as a willingness to ask for help
- Time management, collaboration, and planning skills
- A positive can-do attitude and enthusiastic style
- Capable of motivating others
- Subject to mandatory background checks
- Evening and weekend flexibility
- Servsafe Food Handler and Allergen Awareness certification

## **PHYSICAL REQUIREMENTS**

- Ability to lift 50 pounds and stand for long periods of time
- This is primarily a standing position where an employee may be required to stand in one place for extended periods of time. (4+ hours)
- Due to the nature of commercial kitchens, exposure to heat and cold temperatures may occur

**Application Instructions:** Interested candidates should submit a resume via email to **Chef Keith** at [kseeber@rootns.org](mailto:kseeber@rootns.org). In your email, **please briefly explain why you are interested in working in the Community Kitchen at Root.**