



Kitchen Production Team Member

To Apply: Please contact Chris Austin at careers@dailytable.org with subject line "Production Team Member"

About Daily Table:

Daily Table is a nonprofit grocery store chain on a mission to provide access to healthy, affordable food in communities in need. Founded by former Trader Joe's president Doug Rauch in 2015, Daily Table operates five retail stores in Dorchester, Roxbury, Mattapan, Central Square, and Salem, MA. Daily Table values diversity and is actively looking for candidates for Team Member who will both represent the communities we operate in and bring a fresh perspective to our stores.

Position Summary:

Daily Table is looking for a production team member to join our team in the commissary kitchen. The production team member will prepare ingredients, follow recipes and assist with the packaging and labeling of our prepared food.

Preferred candidates will have had experience in a commercial kitchen and be skilled with knives and standard kitchen equipment and should be Serv-Safe certified. The ideal candidate will share the vision of the organization and have a passion for its mission. Daily Table has a very collaborative work environment: we wouldn't be able to do what we do without the extraordinary commitment and flexibility of our staff. The cooks are the engine of the kitchen and we are looking for people that are great at setting the tempo and helping others to excel.

Duties and Responsibilities:

- Prepare, package, and label various food items according to recipes and procedures
- Ensure food meets high quality standards according to taste, consistency and nutritional guidelines
- Keep records of temperatures, production numbers and other information
- Assist in other areas in the kitchen as needed (cleaning, receiving, inventory, etc)
- Follow all safety and cleanliness requirements

Qualifications:

- 3+ years working in a professional kitchen, ideally in a production or commissary environment
- Comfortable with large volume food production and following recipes
- Good knife skills and skilled in the use of commercial kitchen equipment (e.g. tilt skillet)
- Highly productive while also maintaining high quality standards
- High standards for food safety and kitchen safety
- *Extremely reliable and always on time.* Schedule flexibility preferred
- Must be able to perform physical demands, such as; standing, walking, kneeling, squatting, bending, reaching, and lifting up to 50lbs in an environment with high temperatures.

Dorchester residents are strongly encouraged to apply. Daily Table is an equal opportunity employer and considers qualified applicants for employment without regard to race, color, religion, national origin, sex, sexual orientation, gender identity and expression, age, disability, veteran status, or any other protected class.