

Position Title: Market Chef

Classification: Part-time, hourly

Reports to: Operations Manager

Organization Summary:

Texas Farmers' Markets is a non-profit organization established in 2010 that helps to support a local food system through the operation of our two weekly farmers markets: Saturdays at Lakeline Mall and Sundays at the Branch Park Pavilion in Mueller. Our markets are some of the most popular and successful in the state of Texas. We provide a vibrant marketplace for over 120 local farmers, ranchers, food producers and artisans to share their products with thousands of Austinites each week. Our markets also provide a lively community space for friends, family and neighbors to gather around local produce, tasty prepared foods, live music and activities for the whole family.

Position Summary:

The Market Chef is responsible for overseeing and directing the set-up and take down of the Sample the Market booth. This includes working with market vendors to prepare, display, and educate shoppers about the local food offerings available at market. There is currently an open position at the TFM Lakeline market on Saturday from 8:15 am-12:15 pm. The position requires a love for cooking with seasonal ingredients, general fitness, strong interpersonal skills, organization, and the ability to multitask. This is an active, outdoor and fun opportunity to interact with local farmers, ranchers and food artisans as well as shoppers, chefs, and patrons of the local food system.

Major Responsibilities:

Operations and Administration:

- Set out required signage and equipment to prep for Sample the Market
- Plan and create a market recipe for day of market samples and purchase items onsite at market while staying within the market budget
- Prepare/cook the weekly recipe and offer samples to the public during middle two hours of the market day
- Wash all sampling and chef demo dishes and pack up the kitchen area
- Complete and file all appropriate administrative paperwork to Operations Manager at the end of each market
- Constantly seek to adapt and improve market operations and procedures with input from operations team
- Field and answer vendor questions onsite
- Help ensure vendor compliance of TFM Market rules and notify management of rule violations
- Knowledge and communication of best practices and TFM Safety Procedures ● Troubleshoot and problem solve issues at market as they arise

Knowledge, Skills and Abilities:

- Advanced cooking skills and ability to be creative with highlighting seasonal ingredients
- Reliable transportation
- Consistent availability on Sundays as outlined in the Position Summary
- Access to a computer and ability to work/communicate remotely with operations team as

needed

- Physically able to work in adverse weather conditions. Ability to work on foot for 4 hours consecutively
 - Excellent verbal, written, interpersonal and communication skills
 - Attention to details and displays a strong aptitude for organization
 - Strong customer service skills - displays enthusiastic, outgoing, and helpful behavior
 - Team oriented as well as self-motivated
 - Aptitude for prioritizing tasks and showcasing flexibility in the event of a change ●
- Model ethical and professional integrity
- Competency in Spanish desired but not mandatory

Education/Experience:

- High school diploma or equivalent
 - Experience cooking in a professional environment or strong personal cooking skills ●
- Current food handlers permit registered with the City of Austin.
- Passion for farmers markets, local food and sustainability

Physical Requirements and Working Conditions:

- Must be able to work onsite at a rain or shine market
 - Should be able to lift ~50 lbs. and stand, walk, or sit for prolonged periods of time ●
- There may be need for hours beyond the regular workday

Compensation and Benefits: \$18/hr. This is an hourly, part time position.

Equal Opportunity Employer: Texas Farmers' Market provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws.

To Apply: Please email a cover letter and resume with subject line "Market Chef Application" to operations@texasfarmersmarket.org