

Market Sales & Kitchen Coordinator
Food Literacy Center
Sacramento, California



Job Description

About Us:

At Food Literacy Center, ***we inspire kids to eat their vegetables***. Food Literacy Center came to life in July 2011 to fill a critical gap: we engage volunteers and staff to help kids improve their knowledge, attitude, and behavior towards healthy food. Partnering with SCUSD and community partners, we teach food literacy education to K-6th graders in low-income schools, using fun, approachable lessons teaching kids to cook, about nutrition, and how to improve their health. Our kids become food adventurers!

Why our work matters:

- Despite being America's Farm-to-Fork Capital, Sacramento has a 40% childhood obesity rate, and many students and families live in food deserts.
- Obesity disproportionately affects low-income and children of color.
- Obesity is now regarded as more damaging than smoking or drinking.
- All of these problems are preventable--if we eat our vegetables. But we have two generations of Americans who do not know how. That's where we come in.

We believe food literacy matters. Learn more about us at www.foodliteracycenter.org.

About this peachy position:

We're seeking a veggie-loving **Market Sales & Kitchen Coordinator** to support our **Plant Parts Cafe** project at the Oak Park Farmers Market. This person reports to the Community Engagement Manager. You'll work at both the farmers market (Saturdays), and in our commercial kitchen at Food Literacy Center's headquarters. This program reduces food waste, supports local farmers, and delivers ready-to-eat, healthy meals using produce from our community. You'll be part line cook, part market sales superstar—and all-in on our mission!

Here's what you'll do as the Market Sales & Kitchen Coordinator:

At the Market (Sales Duties):

- Attend the Oak Park Farmers Market every Saturday starting May 15th to November 1st from 7:45 AM- 2:00 PM.
- Set up and take down the Plant Parts Cafe booth including signage and prepared food
- Greet customers with enthusiasm and answer questions about meals and ingredients
- Use Zettle for point-of-sale transactions, maintain accurate inventory.
- Help build community excitement around local food and veggies
- Assist with transporting supplies to the market, including a cooler of pre-packed meals
- Other duties as assigned.

In the kitchen (Line Cook Duties):



- Work in a certified commercial kitchen to prep and cook recipes for the Plant Parts Cafe. Must be available to work Thursdays and/or Fridays from 9:00am to 4:30pm.
- Follow recipes developed by Food Literacy Center using fresh, seasonal produce
- Package meals according to food safety protocols
- Wash dishes; keep a clean, organized, and sanitized workspace
- Collaborate with chefs and supervisor to maintain a joyful, efficient kitchen
- Other duties as assigned.

You'll exhibit these competencies:

Achievement-orientation:

- Demonstrates an ability to meet and exceed goals and expectations. Identifies problems and seeks to solve them quickly. Strategizes ideas for program improvement and communicates ideas effectively with the supervisor.

Project Management:

- From prepping recipes with efficiency and superior time management skills, to packing the cooler, you manage your time and tasks like a pro—even when veggies hit the fan.

Innovative Thinking:

- Demonstrates a high level of comfort with ambiguity, and an ability to create order.
- Demonstrates an aptitude for framing problems as opportunities, and always pushing to further streamline.

Positive Attitude:

- Exudes a positive outlook and attitude, especially during stressful or difficult times. Helps maintain the joyfulness of the Food Literacy Center culture.

All about you!

You'll be successful in this position if you:

- Have a deep commitment to the mission of Food Literacy Center
- Have at least **1 year of line cook or commercial kitchen experience**
- Have experience with **sales or customer service**, especially in farmers markets or food service
- Are highly motivated, able to self-manage, flexible, and able to multitask
- Know how to keep cool (and food colder!) with food safety practices
- High degree of comfort with change and ambiguity
- Have an understanding or familiarity with local food, food systems, and nutrition.
- Have a bachelor's degree or equivalent experience

Extra points if you

- Have experience working in a small, entrepreneurial, growing team
- Have experience working with nonprofits
- Speak Spanish or Hmong

Other things to know:

We offer a unique, healthy work culture that celebrates teamwork and vegetable eating!



- This is an at-will, non-exempt, part-time temporary, on-site position. Compensation is \$22 an hour.
- Given that we are a start-up nonprofit in growth mode, a flexible schedule is necessary. This position works Thursdays-Saturdays during farmers market season .
- You'll need to be able to lift 25 lbs of supplies.
- We love our veggies, so a vegetable costume may be worn on occasion!
- Because food literacy is at our core, we require all employees to successfully complete Food Literacy Academy certification and become a certified food handler. Food Literacy Center will pay for and provide the resources necessary to certify you in these areas.
- Additionally, you must pass a Department of Justice background check and have a negative TB test.

Food Literacy Center is an Equal Opportunity Employer. We encourage applicants of a diverse background to apply.

Benefits include cell phone and mileage reimbursement, and vacation & sick leave.

How to apply:

Ready to turnip the beet? Send your resume and a brief cover letter to gerine@foodliteracycenter.org

Applications accepted until position is filled.