

Wild Scoops Job Description

Kitchen Assistant, 2021



The Wild Scoops Test Kitchen is a cheery and efficient operation that produces all the ice cream for the Midtown Scoop Shop, E St. Scoop Shop, wholesale accounts and pop-up events. The Kitchen Assistant position is an entry-level kitchen position but one with expectation for growth or leadership. They work closely with the whole kitchen team to keep operations running smoothly.

The ideal candidate will be extremely detail-oriented and organized, and enthusiastic about being a part of a smooth kitchen operation that produces wildly delicious and adventurous high-quality products. They will possess excellent communication skills, and be able to multitask well, working well on their own and as part of a small team. They will assist in making and preparing all the add-ins for the ice cream, from baked goods to jams to sauces. They will help in ice cream base preparation,, packaging, and potentially churning.

This is a full-time position (37.5hr/wk) in the summer (May-Aug). There is availability to start immediately, either full-time (37.5hr/wk), or $\frac{3}{4}$ time (~30 hr/wk) leading up to May.

Kitchen Assistant performance expectations & essential functions:

- Cheerfully and efficiently completes daily tasks. Prioritizes daily production while keeping the weekly schedule and big picture in mind. Able to work self-sufficiently on a list.
- Maintains flow, pace and standards for excellence in the baking part of the kitchen.
- Responsible for highest quality ice cream add-ins, works with Baking Manager and Churn Leads.
- Operates with high respect for sanitation best practices; maintains a clean and orderly kitchen area.
- Brings enthusiasm and responsibility to the job every day. Helps create a positive vibe in the kitchen and is always ready to learn.
- Helps refine and improve Wild Scoops systems and all aspects of the Wild Scoops ice cream experience.
- The job sometimes requires standing for up to 7 hours and lifting up to 50 pounds.

Responsibilities may include

- Chopping, scaling, packaging homemade add-ins.
- Blending, steeping, straining, etc. to prep ice cream bases.
- Meeting daily needs for waffle cone mix, fluff, cookies, caramel, fudge, etc.
- Baking cookies and other baked goods.
- Assembling ice cream sandwiches and ice cream tacos.
- Packaging pints, minis and sandwiches.
- Helping pack special orders.
- Churning ice cream!

Side Functions:

- Continues to learn about local foods and ice cream production.
- Assists with other kitchen tasks as needed. May assist with shifts in the Scoop Shop, Open Hours, or Pop-Up events.
- Attends and participates in whole-team meetings.

The ideal candidate will:

- Have 1+ year working in the food industry -- OR be passionate about food and eager to learn more (no commercial experience is necessary for this position, but you should enjoy baking/cooking at home!)
- Have a reputation for excellent relations and communications with co-workers or teammates.
- Be able to effectively manage emotions and stress in the workplace to maintain positivity and enthusiasm.
- Be able to work well individually as well as collaboratively.
- Want to make great ice cream with great people and share it with the local community!

This is a demanding position with high expectations, but also high rewards!

Equal Employment Opportunity

Wild Scoops provides equal employment opportunities to all employees and applicants for employment without regard to race, color, religion, sex, national origin, age, disability or genetics. In addition to federal law requirements, Wild Scoops complies with applicable state and local laws governing nondiscrimination in employment in every location in which the company has facilities. Employment decisions at Wild Scoops are based on business needs, job requirements and individual qualifications. We are committed to a diverse workforce. We value all employees' talents and support an environment that is inclusive and respectful.

To apply:

Write a cover letter that introduces yourself and your qualifications and addresses the following:

- Why do you want to work for Wild Scoops?
- When are you available to work? (start/end date and weekly availability)
- How would you contribute to a positive kitchen work environment?

Email it along with a **resume** and **three professional references** to info@wildscoops.com. Applications will be reviewed on a rolling basis.