



Value Added Production Team Member

Pete's Greens seeks to hire a lead for our Value Added Production program, starting immediately. Duties include the production of minimally processed frozen vegetable products, salsas, sauces, pickles. These items are later distributed to CSA members who belong to the Good Eats weekly farm share .

This position requires an individual who is organized & focused; is able to work efficiently; can work well both independently and in a team environment; and can instruct and supervise additional staff when needed. Knowledge of food, food safety, food preservation techniques is critical. Applicant must have experience in volume processing and production. Experience with larger scale kitchen equipment a plus. Excellent record keeping skills are essential.

This is a physically demanding job requiring long hours standing, hours using a knife or engaged in other prep work, and lots of lifting heavy bins of vegetables and processed items.

Primary Duties:

- Production of minimally processed frozen vegetables
- Production of value added products relevant to our Good Eats CSA, market and farm stand needs, using our farm produce and local products. Quality, consistency & great taste are essential
- Follow existing recipes and procedure documents. Update recipe and procedure documents as needed for accuracy
- Label all prepared food products consistently, accurately and in accordance to all State and Federal laws
- Maintain daily production records and record lot #s and counts of daily production
- Keep all equipment, fixtures and the overall kitchen organized, clean (in accordance to State and Federal health codes) and ready for daily operations including adequate stocking of supplies and ingredients

Required Skills/Traits:

- High energy
- Ability to tackle and complete the days food projects with high level of organization and efficiency
- Commitment to documenting process
- Skill in a commercial kitchen environment
- Ability to work with and trouble shoot commercial equipment
- Solid food safety understanding and training
- Experience in food preservation techniques including freezing, canning, lacto-fermentating
- Good written and verbal communication skills
- Proficiency with excel and other basic software sufficient for recording recipes and kitchen processes

Hours: 25-40 hours/week, depending on time of year. July through November are busiest. Other hours washing/packing produce are available on weeks when kitchen work is slow. Produce

HOW TO APPLY:

Send a copy of your resume and cover letter along with business references to jobs@petesgreens.com.

You may email questions to jobs@petesgreens.com directly. Please, no phone calls.