



ASSOCIATE - FOOD PREP

DESCRIPTION

An Associate in charge of Food Prep will be in charge of just that — slicing and prepping meats, cheeses, and vegetables so we are ready to make sandwiches and salads for our customers. When not focused on Food Prep, he or she may also be assigned to other Associate duties within the shop.

ESSENTIAL FUNCTIONS

- Demonstrate Potbelly's Behaviors and Values — Integrity, Food Loving, Teamwork; Accountability, Positive Energy; Coaching, Delivering Results through Execution, Building and Inspiring Teams, and Creating Potbelly "Fans" — through all interactions;
- Slice meats, cheeses and vegetables;
- Prepare meats and cheeses for different sandwiches;
- Clean back of the house work stations and slicing machines.

OTHER KEY FUNCTIONS

Other Associate position duties as assigned as outlined in Potbelly Associate job description, such as preparing quality finished products at various stations, complying with health and food safety standards, restocking items, cleaning, operating the cash register, answering the phone, providing great customer service, and following Potbelly policies and procedures.

REQUIREMENTS - EXPERIENCE, EDUCATION AND BEHAVIORS

- Must represent Potbelly Advantage and Our Values;
- Must be at least 15 years of age;
- Must be friendly and customer service-oriented;
- Strong verbal communication skills;
- Must possess neat and clean hygiene;
- Ability to handle a knife confidently;
- Must be able to work in a fast-paced environment and have a sense of urgency;
- Ability to work as a team-player;
- Ability to comprehend and communicate in English via verbal and written communication, such that employee can perform his or her job responsibilities;
- Must demonstrate leadership behaviors and values that align with Potbelly;
- Restaurant environment is indoors (95%) and outdoors (5%).

Please submit your resume to jobs@peacelove.ca.