

COOK WANTED  
BUYERS WANTED

We are looking for mature, knowledgeable, and genuinely friendly individuals to join our small, dedicated and professional crew on a full-time basis.

We currently have 2 full-time positions available in our store: Cheese + Dairy Buyer and Meat + Fish Buyer. (Please note that the Meat + Fish Buyer is not a butcher position.) We are also seeking a full-time Cook to join our kitchen.

This is a fast-paced work environment, and we're here to help people and to make the shop a place our customers want to come back to day after day.

Applicants must have a deep knowledge of food and cooking, and be able to answer detailed questions about all of our products, including meats and cheeses, as well as how to prepare and cook them. Applicants must love talking with people, must love hard work, and must know how to hustle in a fast-paced environment. Must be available weekends + nights.

**We are looking for people who are:**

- Available full-time, including nights and weekends
- Friendly, responsible, respectful, reliable, self-motivated and hard-working
- Passionate about food and cooking, and eager to learn more
- Excited about the local/sustainable food movement
- Food service/retail/farmers market/farmhand experience is ideal
- Able to lift 50 lbs

Cheese + Dairy applicants must have knowledge of cheese + dairy products.

**Cheese + Dairy responsibilities include:**

- All sourcing, purchasing, pricing and merchandising of cheese + dairy
- Communication, education and staff development related to cheese + dairy offerings
- Responsible for relaying pricing and product updates to staff
- Researching and suggesting new products
- Assisting customers in local, seasonal, or sustainably produced meat, cheese, grocery and prepared food selections
- Tending cash register
- Maintaining, organizing & stocking store shelves and cases
- Closing, stocking and cleaning the store

Meat + Fish applicants must have knowledge of meat + fish products.

**Meat + Fish responsibilities include:**

- All sourcing, purchasing, pricing and merchandising of meat + fish
- Communication, education and staff development related to meat + fish offerings
- Responsible for relaying pricing and product updates to staff
- Researching and suggesting new products
- Assisting customers in local, seasonal, or sustainably produced meat, cheese, grocery and prepared food selections
- Tending cash register
- Maintaining, organizing & stocking store shelves and cases
- Closing, stocking and cleaning the store

BUYER COMPENSATION these positions are PAID: hourly, rate varies DOE, up to \$35,000/year + company matched health insurance + generous store discount

BUYERS EMAIL – [tabitha@cookbookla.com](mailto:tabitha@cookbookla.com)

**Cooking applicants:**

We are also looking for a mature, responsible, and avid Cook to join our small crew at our off-site kitchen on a full-time basis, schedule tbd, but will be 5 days in a row, 700am-300pm.

Must have a deep knowledge and love of cooking, must be extremely organized, self-motivated and must have a minimum of 1-year commercial kitchen experience. This is a perfect cooking job for someone who wants to cook in a professional setting without the long, grueling hours of restaurant work.

COOK COMPENSATION - this position is PAID: hourly, rate varies DOE, \$14-\$15/hr + company matched health insurance + generous store discount

COOKS EMAIL – [gracebv.cookbook@gmail.com](mailto:gracebv.cookbook@gmail.com)

If you'd like to work with some really friendly and knowledgeable people who are into hard work, good food and cooking, then please send us your resume.

Please let us know what your 3 favorite ingredients are, what your best dish is, and what cookbook you are cooking out of at the moment.