

## **Sweet Freedom Cheese**

8<sup>th</sup> Street Market: 801 SE 8<sup>th</sup> St., Bentonville, AR 72712

[info@sweetfreedomcheese.com](mailto:info@sweetfreedomcheese.com)

**Position:** Part-time cheesemonger, hourly

*Must be at least 19 years of age due to alcohol handling restrictions*

*Must be able to work Saturdays*

### **Company Description**

Sweet Freedom Cheese is the first independent cut-to-order cheese shop in Arkansas, located at the 8th Street Market in Bentonville. Our shop offers a wide selection of artisanal cheeses, charcuterie, and gourmet accompaniments, as well as delicious cheese-centric prepared foods, wine and beer, and cheesemaking supplies. Our cheese case features a large rotating selection of carefully-curated cheeses, which are used for cheese plates, charcuterie boards, and sandwiches.

Our company has a commitment to great food and sustainable practices, as well as education, while promoting local and small food businesses and supporting the NWA community.

### **Job Description**

Sweet Freedom Cheese is looking for creative, energetic, kind individuals who are excited about food and introducing Northwest Arkansas consumers to the world of great cheese. We appreciate individuals who are willing to independently build on their training as a cheese professional. We value our staff and foster a positive, safe, and supportive work environment.

We're a small shop, so our staff are like family and we're committed to a great working environment. You and your input will be appreciated and respected, and we expect the same courtesy and respect of our cheese family.

### **Retail & food prep position**

Mongers are our lifeline from the cheese to the customer. This position also includes sales, register service, food prep, and other duties such as retail stocking, taking and assisting with wholesale and catering orders, food classes and other events, and (of course) daily cleaning and recordkeeping for food safety.

### **Responsibilities**

- 1) Provide excellent and engaging customer service! Surprise and delight customers with great products and address their needs and requests in a timely, courteous, and effective manner. Guide customers through delicious cheese options (and ... cured meat, wine, and other yummy accompaniment) choices.
- 2) Assist with or at events, both in-store and out. This may include off-site mongering, setting up for classes, or participating in off-site special events.
- 3) Sample to and educate customers about products. Continuously and proactively learn about cheeses, cured meats, wines, & accompaniments to provide superior patron education and assistance. But don't worry – we'll provide training and resources! Just be willing & excited to learn and eat!
- 4) Inform customers of pricing specials, merchandise promotions, and advertisements.
- 5) Articulate menu offerings and options to customers both in-person or over the phone.
- 6) Take orders for and assist in preparation of catering platters and prepared foods, such as cheese plates and sandwiches, both in-person and over the phone.
- 7) Accommodate customer special requests or effectively communicate these requests to Manager.

- 8) Safely slice, cut, wrap cheeses/charcuterie and prepare other products to the customer's request.
- 9) Prepare wholesale orders for delivery or pickup.
- 10) Serve and sell alcoholic beverages.
- 11) Operate and clean/sanitize all equipment in a safe manner.
- 12) Efficiently and accurately checkout customer purchases, while still developing relationships to cultivate satisfied return customers.
- 13) Participate in product receiving activities, product sales projections, ordering, and inventory management. Communicate receiving issues and status of inventory with Manager.
- 14) Maintain a fresh, appealing, organized display of products in the cases and retail shelves.
- 15) Keep cases, storage, walk-in, and display shelves clean/well-stocked. Check codes, rotate products.
- 16) Maintain cheeses, meats, and other products to highest level of quality standards.
- 17) Maintain accurate signage and pricing.
- 18) Maintain a safe, clean, well-organized kitchen, service area, and store displays.
- 19) Practice immaculate food safety and personal hygiene. Follow all health, safety, and sanitation rules and guidelines.
- 20) Fill out cleaning schedules, food safety logs, and other recordkeeping documents as required.
- 21) Independently abide by opening/closing duty tasks.
- 22) Communicate with management and staff in a respectful manner to solve problems and improve quality and service.
- 23) Adhere to company policies, procedures, and practices.
- 24) Additional duties as assigned.

#### Candidate Knowledge, Skills, & Abilities

- 1) **Honesty, integrity, kindness, politeness.**
- 2) **Not scared to do dishes or pick up a mop or broom.**
- 3) **Unpretentious passion and a good attitude.**
- 4) **Ability to hustle with a smile.**
- 5) **Responsive to emails, calls, and text.**
- 6) **Intense attention to detail and cleanliness.**
- 7) Willingness to learn and taste a wide variety of food and beverages.
- 8) Exhibit respect for customers and staff.
- 9) Willingness to help others and work as a team.
- 10) Punctuality and respect for the time of others.
- 11) Excellent communication and customer service skills; great listener to customer needs.
- 12) Deliver information in a clear and respectable manner.
- 13) Proactive self-initiative.
- 14) Safe usage of knives and other sharp utensils.
- 15) Ability to walk and stand for long periods of time, as well as occasionally sit, stoop, kneel, squat, crouch, climb, twist, reach, and balance.
- 16) Ability to grasp, handle, feel/touch equipment and products.
- 17) Ability to write, read, count.
- 18) Periodic exposure to cool temperatures while working in walk-in refrigerator.
- 19) Direct or indirect exposure to food allergens (such as milk, wheat, and nuts) due to the nature of the industry.
- 20) Ability to work during normal business hours, including some holidays, but also potentially at other times for special events.
- 21) Ability to regularly lift and move/carry 25 lbs and occasionally objects greater than 40 pounds, unassisted.
- 22) Experience with computers and basic software.
- 23) Experience with POS systems or willingness to learn.

**Preferred Experience & Qualifications** (We will train and certify the right person!)

- 1) Food service/preparation experience and/or certification
- 2) Alcohol handling experience and/or certification
- 3) Customer service experience
- 4) Knowledge of cheese, wine, food pairing, food manufacturing

**Compensation**

This position is paid hourly, DOE: \$11-12 base pay plus tips. **Gross pay with tipshare is \$16/hr+**

**Benefits**

- 1) 30% staff discount
- 2) Shift meal
- 3) Free access to company cheese education classes
- 4) Other opportunities for professional development

**Application**

If you've ever dreamed of working in cheese and think you've got the skillset to handle the responsibilities we've laid out here, then send us your resume and availability along with a cover letter letting us know why you're the perfect candidate to [info@sweetfreedomcheese.com](mailto:info@sweetfreedomcheese.com) with the position indicated in the subject line.