

## Learn and Earn- Roche Bros. & Brothers Marketplace Culinary Internship

Anticipated Start and End Dates:	Summer 2020
Job Address:	25 Washington St, North Easton, MA 02356
Is Location MBTA Accessible?	NO
Hours Per Week:	40 hours per week
Preferred Days of Week:	Monday - Friday
Work Hours:	8:30AM-5:00PM
Pay Rate and Travel Stipend:	\$15.00 per hour & one-time travel stipend amount TBD
Internship Class:	INT-299 Internship Class will be taken during Summer 2020 semester

### Organization Overview:

Roche Bros. Supermarkets is a privately held corporation consisting of 22 supermarket retail operations, which serves consumers in the Greater Boston and Eastern Massachusetts marketplaces. Founded in 1952 by brothers Bud and Pat Roche, Roche Bros. has expanded to be one of the largest privately held supermarkets in New England. The success and growth of the company have been based upon offering their valued customers quality selections of grocery, produce, meats, seafood, deli, take-home food, prepared and frozen food and health and beauty care products. Roche Bros.' commitment to quality, value and superior customer service is backed by the company's promise "Your family deserves the best."

In addition to Roche Brothers' 17 locations, in 2014 a new small-concept store called Brothers Marketplace was opened, with a focus on fresh and local products. We have five Brothers Marketplace locations: Medfield, Weston, Duxbury, Cambridge and Waltham. Our next venture will be opening a new Roche Bros. in Watertown, MA!

### Job Description:

**Position Summary:** Under the direction of the Commissary Director and Production Manager, the Culinary Intern is a paid, non-exempt, seasonal position responsible for performing duties and rotating through various stations with the intent of learning and exposure to the culinary profession. The objectives of this internship are to gain an understanding of our day-to-day operations, customer service standards, and business philosophy. In addition, Culinary Interns will be tasked with special projects and a final presentation that reflects key learning outcomes. The intern will perform all work in accordance with essential functions and responsibilities as described below and in the essence Roche Bros. & Brothers Marketplace mission and vision.

### **Primary and Essential Job Functions:**

The list of essential functions is not exhaustive and may be supplemented as necessary by the company.

- Guarantee outstanding product quality and presentation through cooperation with the kitchen manager.
- Demonstrate learned skills of product preparation, selling and display techniques.
- Follow all sanitation guidelines and standards.
- Ensure that company standards of safety, proper food handling practices, sanitation, and productivity are maintained.
- Keep all kitchen ingredients or merchandise rotated in accordance with company policy and product code dates and always make use of the oldest products first (first in, first out).
- Participate actively in the control of shrink; use proper tares, check scales for accuracy, control "leftovers" and minimize waste.
- Monitor cooler and display area temperature to ensure product quality; report refrigeration failure immediately.

- Handle each customer interaction in a courteous, friendly manner. Go out of your way to satisfy any request for assistance.
- Commit to the “Golden Rule” and work with other associates to build a strong kitchen team.
- Achieve the highest associate morale in the industry by working in a style that is Respectful, Supportive and Totally Team Oriented (RSTO).
- Actively participate in assigned internship projects.
- Present final project at the end of the internship program.

**Secondary Job Functions:**

- Restock and use supply items efficiently to eliminate waste and to maintain the lowest supply cost.
- Clean utensils, work tables, walls, fans, drains in kitchen cooler, and wipe countertops and front of display cases.
- Present favorable impression in dress, personal hygiene, and business attitude.
- Notify management of associate theft, customer shoplifting, unauthorized markdowns or property defacement.
- Successful completion of the onboarding/e-learning and checklist within 30 days of hire/entering the department.
- Other duties as assigned by management.

**Physical Demands and Safety Risk Factors:** The physical demands and safety risk factors of the job listed below may occur during each work shift and are listed according to their frequency.

PHYSICAL DEMANDS	FREQUENCY
Sitting and crawling.	0% (N) Never
Pushing and pulling up to 250 lbs., lifting up to 50 lbs., climbing up to 8 feet, kneeling, and crouching,	1-33% (O) Occasionally
Carrying up to 50 lbs., bending, balancing, stooping, and reaching at waist or overhead.	34-66% (F) Frequently
Standing or walking on tile or concrete, handling, feeling, talking, seeing, smelling and hearing.	67-100% (C) Continuously

SAFETY RISK FACTORS	FREQUENCY
Loud noise, cluttered floor surface, contact with skin irritant, toxic exposure (see material safety data sheet), nuisance dust, fumes, sprays, and hazardous cleaning solutions.	1-33% (O) Occasionally
Twisting or back and neck, slippery floor surface, and contact with sharp objects.	34-66% (F) Frequently
Hazardous equipment (mechanical moving parts).	67-100% (C) Continuously

**Machines, tools, and equipment utilized:**

Food processor, grill, slicer, knives, kitchen utensils, case cutter, warmer, oven, fryer, smoker, electronic scales, mixer, shrink film wrap, power jack, pressure washer, trash compactor.

**Repetitive Action:**

The continuous movement of the entire body.

**Working Conditions:** The working environment is inside and may include exposure to cold and hot temperatures.

**Basic Qualifications:**

**Minimum Qualifications:**

- Must be at least 18 years of age.
- High school diploma or equivalent
- Currently enrolled in an accredited culinary program
- Must be able to read, write, speak, and understand English, with the ability to follow instructions.
- Ability to work a schedule based on the business needs and timeline of this program.
- Authorization to work in the U.S.

**To Apply:**

Go to GradLeaders and apply today! <https://bhcc.edu/gradleaders>

**Questions?**

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