

Restaurant/Butcher Shop Assistant Position at Sea Breeze Farm and La Boucherie Vashon, WA 2010

About Us

Sea Breeze Farm is a diverse, multi-species, “beyond organic” grass based animal farm on Vashon Island. The natural extension of all that we raise and produce is our butcher shop and restaurant, La Boucherie. Working at La Boucherie is an opportunity to connect what the farm raises to the final products that we sell. We are truly the most “farm to table” restaurant in the region, sourcing 95% of our ingredients from our own farm, other farms on the island and our local farmers’ markets. We are inspired by working with only the freshest and most wholesome ingredients, including our own lamb, pork, beef, chicken, eggs, and all the products of a certified raw milk dairy.

Position

This is a multifaceted position, involved in every post-farm aspect of bringing high quality Sea Breeze products to the good people of Seattle. This position requires flexibility, a dedication to quality and efficiency, and the ability to be both self-directed and work well as part of a team.

Shop-to-Market Schedule

2-3 days a week butcher/restaurant/market prep

1-2 days a week farmers markets

At the Shop

Responsibilities at the restaurant and butcher shop include:

- Assist and learn from Brandon, our in-house Butcher
- Help to prepare cured meats, sausages and charcuterie for the shop and farmers markets
- Assist Meredith, our Chef with lunch and dinner prep (menus change weekly)
- Wash dishes and do general cleaning, stock meat cases, keep the shop organized etc
- Greet and assist butcher shop customers

It is of the utmost importance while at the shop to:

- Keep your work surface and the shop thoroughly clean. This means keeping all surfaces clean of blood, meat etc. Washing dishes and cleaning as you go.
- Always refer to opening and closing checklists so tasks aren’t forgotten.
- Wear gloves when handling raw meat, wash your hands frequently and always keep raw meat at the proper temperature.

At the Market

Over the past 5 years, Sea Breeze Farm has built a loyal customer base in Seattle. We rely on those customers to show up week after week and support us in buying retail cuts of meat, gallons of milk, and bottles of wine. It is incumbent upon the marketer to know the cuts and to supply fresh ideas for cooking the cuts we sell. The market is the most direct and effective way to market our products. As market vendors, we skillfully remember the names of our customers, what was purchased last week, if they have reservations to come out for dinner, if they are a returning customer, or if they are new.

Job Qualifications

- Minimum 2 years experience working in a restaurant kitchen
- General knowledge of and passion for charcuterie and butchery
- Knowledge of proper care and handling of knives, great knife skills a plus
- Passion and enthusiasm for grass-based animal products
- Must have the ability to “do it all” and work well under pressure. La Boucherie is a small space with a lot happening at any given time. A sense of urgency is of the utmost importance.
- Organization is crucial
- Must have a King county food handlers card