



Seasonal Part Time Farmers Market Manager – Lincoln Park

Zullo's seeks a market manager to work Saturday farmers' market

About Zullo's

Zullo's has been a Green City Market prepared food vendor since 2009. Our offerings have varied throughout the years but most recently we have focused on our original products – Italian Apple Cider Donuts (Zeppole) and our hand pies (Fiadoni). Our kitchen is located in the West Loop area. Our products come from Zullo's owner's Italian heritage of rustic Italian foods made by her parents and grandparents growing up and produced from local organic ingredients.

Responsibilities

The farmers market manager meets and leads the sales team every Saturday morning at our kitchen and completes the following responsibilities:

- Per checklist: Loads all containers, food and equipment into Zullo's van
- Drives the van to the market and unloads the van
- Complete and proper setup of the market tents and equipment
- Safely setup fryers (fills with oil, pre-heats and tests fryer for preparedness)
- Prepares Zeppole batter and test it
- Manages sales team and flow of the market
- Ensures complete and safe breakdown of setup and repacking all equipment
- Unload of vans at the kitchen and return of the van to parking lot
- Must be able to lift heavy boxes and equipment

Applicant

An ideal applicant will:

- Have a passion for selling Zullo's products and have an understanding of how products are made and the ingredients
- Able to make executive decisions when owner is not present
- Committed to following safe and prudent safety guidelines and adhere to market guidelines in the best interest for the staff, the guests, the market and Zullo's
- Enjoy working outdoors in all types of seasonal conditions
- Enjoys talking with customers
- Able to lead staff and represents the company in a professional and respectful manner
- Ideal if applicant has cooking experience especially with frying and hot oil



Work Environment

Manager must be willing to commit to working every Saturday market regardless of weather conditions.

Schedule

Saturday (May 1-Oct 30): 5am promptly at the kitchen – 2:30/3pm

Compensation

\$135 - \$150 per day depending on experience

To Apply

Please email resume to Adriana Marzullo at adriana@zulllosinc.com and write a brief description about why you're interested and a good fit for the position.