

The logo for Julienne, featuring the name in a stylized, cursive font.

FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



We Are Hiring!

Julienne Fine Foods and Celebrations is growing, and we invite you to be a part of our team.

Julienne is *the* destination and social hub for Fine Foods and Celebration!

The Julienne lifestyle is one of gracious, welcoming hospitality, served in a sophisticated and refined manner. Our customers count on high quality and a vast selection of prepared foods, specialty gourmet products, and curated gifts for the home. We pride ourselves on our attentive and professional service standards in the Marketplace, Espresso Bar, and Back of House operations. We have faithfully served our community throughout the pandemic, staying open throughout the entire season. Our customers appreciate us, and we appreciate them, and it feels *good!*

Julienne is a great place to work, where a majority of the staff have a 10 to 35-year tenure. We offer positions for both long-term career seekers, and part-time job contributors.

Our training program is thorough, structured, and designed for success and satisfaction. We seek individuals who care about their work and want to make a contribution to their workplace. Please review the list of newly created positions on our website JULIENNETOGO.COM

If any of the roles seem to be a good fit, please apply! Please contact stephanie@julienne.us with a resume and cover letter as to why you'd be an asset to our company. We take the art of gracious, welcoming hospitality seriously; please, only committed applicants.

Thank you for your consideration; we look forward to hearing from you.

Julie A. Campoy
Proprietor

Stephanie Mangano
Director of Operations

Basic Considerations Before you Apply

Dependability, attendance, and readiness to work are key elements of a good employee at Julienne regardless of the number of hours working. Julienne is Holiday-centric. This is when we shine and the Team is needed most! All employees are required to work holidays, per our established schedule. Julienne is a 7 day a week operation and requires a 7 day a week staffing. New hires are required to provide weekend availability.

Part-time Positions

- **Tips-eligible Positions**—Our customers acknowledge our great efforts and tips are shared amongst all hourly employees. On average, tips can range from \$3-5/hour for those who are eligible.
- **20-28 Hours per Week**— Most shifts are 5 or 8 hours, depending on the role or scheduling need. During our busy seasons (holidays), available hours may increase to 36-40 hours per week, depending on company needs.
- **Variable Days**—All employees are required to provide at least 4 days of availability, including one weekend day (Saturday or Sunday). Department Schedules are posted on Friday for the following week.

Customer Service/Retail Sales, \$15/ HOUR + TIPS!

A combination of Barista, Phone and Counter Sales /“Floater”. Personable and welcoming in all actions, sets the initial tone and final impression for the customer. Must be able to work in a fast-paced environment with high-level service standards and customer interaction. Must be a team-player, with a strong willingness to serve and provide great hospitality.

Menu/Sales Department Coordinator, \$19-\$24/ HOUR + TIPS!

Manages daily incoming calls, emails; manages menus; manages and organize all Holiday orders. Data entry of all menus into the POS. A “Culinary Concierge”, where knowledge and love of menu planning is key. Requires excellent communication skills, follow through, verbal eloquence, professionalism, and confidence to sell.

Food Prep, \$15-\$17/HOUR + TIPS!

Requires knife skills, cooking in large production, including prep of proteins and produce. Must be focused and comfortable with routine work, and precise with measurements and ingredients.

Baker, \$15-\$17/HOUR + TIPS!

Prepare ingredients for large assortment of cookies, bars, individual desserts, and breakfast pastries. Must be focused, comfortable with routine work, and precise with measurements and ingredients.

Specialty Baker/Bread, \$19-22/HOUR + TIPS!

Bakes and assembles the final product, including our signature bread. Must have an eye for detail in translating our recipes into beautiful works of edible art. Must be focused, comfortable with routine work, and precise with measurements and ingredients.

Maintenance, \$15/ HOUR + TIPS!

Routine maintenance and upkeep of the operation. A “Jack/Jane of all trades”, ability to troubleshoot, fix, and maintain all physical areas of the operation. Clean, neat, organized and resourceful.

Dishwasher, \$15/ HOUR + TIPS!

Routine washing/sanitizing of pots and pans, physical maintenance and cleanliness, assisting Kitchen with daily deliveries.