**Weekday Markets**

**Street Food / Sales Assistant Market Staff**

* £3000 for maximum 33 shifts
* Freelance basis
* Market trading times usually 11-2
* Must have a full, clean driving licence (vehicle provided, but access to own vehicle is desirable)
  + Work begins from May – mid-December 2023, one weekly shift, Tuesdays - Fridays
  + Possibility to work other markets on weekdays and weekends for an additional fee
  + Possibility to continue work in 2024
  + Additional work available on weekdays and Sundays for an additional fee
  + Lunch provided
  + Fuel and travel time covered
  + Free salsas to take home or swap with other traders every shift

**Overview:**

Salsa Stories is looking for a reliable and friendly person to work our lunch time markets in Bristol, including Finzels Reach and Harbourside markets.

At our street food stall you will be heating up ingredients and assembling and serving our rice bowls, burritos, chimichangas and nachos, alongside our award-winning salsas and freshly made guacamole.

You will be confident, competent, good with people, and (hopefully) a fan of fresh salsa! You will have excellent customer service skills and work well in a high-pressure environment, be good at problem solving and using your initiative. Some kitchen and/or customer service experience desirable.

You will need to be able to work independently with excellent time management, setting up and breaking down the market stall by yourself, cooking with LPG gas and electric, lifting heavy boxes and loading and unloading your vehicle.

**The role:**

You will be responsible for running the stall for the day, from arriving at the unit to load your vehicle, driving to the market, setting up a gazebo, tables, signs, sneeze guards, laying out ingredients, heating up premade ingredients, taking orders, food preparation, sales of ambient goods, to then breaking the kit down, returning it to the unit, unloading and doing the washing up.

You will be responsible for:

* Packing your kit and stock from the unit
* Driving to locations in Bristol
* Setting up and breaking down the stall
* Producing and maintaining an attractive display
* Excellent hygiene standards
* Excellent customer service
* Taking orders
* Preparing and serving food – maintaining the highest standards of presentation
* Taking payments via your phone and iZettle card reader
* Packing down the kit at the end of the market
* Restocking the kit at the unit ready for the following week
* Washing up

Training will be provided.

**Person specification:**

* You will be representing Salsa Stories and will understand the role you play in the bigger picture of Salsa Stories longer term goals.
* You will be reliable, confident and trustworthy, well-presented and approachable.
* You will be excellent at customer service, being proactive at inviting people to the stall to sample our wares, talking to them about our products in an informed way and upselling them everything they need. Some experience in customer service is desirable
* You will be confident about working in a busy kitchen environment, cooking with gas, managing orders and serving food
* You will be a team player but also able to work independently, with a can-do attitude, using your initiative to problem solve
* You will be physically strong enough to do some heavy lifting, loading and unloading etc
* You will have a full, clean driving licence – our vehicle will be provided but access to your own vehicle is desirable
* Availability on weekdays – once per week to fall between Tuesday and Friday. (time off for holidays, for example, can be negotiated or swapped for alternative shifts on other days)

**Salary & Company Benefits**

* £3000 for a maximum of 33 shifts
* Training provided
  + Lunch provided
  + Fuel and travel time covered
  + Free salsas to take home or swap with other traders every shift

**How to apply:**

If this sounds like something you’d like to do then please tell us why and attach your CV in an email to [hello@salsastories.co.uk](mailto:hello@salsastories.co.uk) by **Monday 8th May 12 noon.**

Candidates may be contacted before the deadline to arrange interview and trial shifts.

**About Salsa Stories:**

At Salsa Stories we are passionate about flavour. Our range of fresh and saucy salsas are based on a recipe from our founder Julie McCalden’s childhood in the States. With nothing comparable available in the UK, Julie used the recipe as a flavour map to create a range of fresh salsas sauces. Our fresh salsas make banging snacks and add lip-smacking flavour and a punch of heat to whatever’s cooking. Since launching in June 2022 our business has grown to supply retail and catering and alongside our farmers markets, we’ve developed a street food wing selling burritos, rice bowls and nachos to complement our fresh salsas.