Leaning Ladder Volunteer Kitchen Assistant

Leaning Ladder is a premium olive oil and vinegar tasting boutique located in Downtown Woodstock. Besides offering our customers superior products in our 2,000 ft retail store, we recently expanded into the next-door space, with an additional 1,000 sq. ft hands-on studio for private events and cooking classes. We offer a variety of classes from adult hands-on workshops, to intimate chef dinners for 2, to large private and public functions, and even well attended kids' camps! Leaning Ladder has a dedicated following, and upholds a standard for a superior customer experience, and delicious outcomes.

Key Roles

A volunteer assistant works under the supervision of the instructor or chef that has been selected for the particular event happening in our Leaning Ladder kitchens. The volunteer assistant often assists in kitchen preparation (pre, during and post) so that the chef/instructor can more easily cook meals, help interact with customers / instruct. Volunteers must make sure the kitchen area and equipment are clean, safe and sanitized. Preparation duties performed by the assistant may include mixing, chopping, basic cooking, dish washing, quick on your feet sourcing needed ingredient or tool, standing for extended time, and lifting. In some cases, the assistant works directly with customers as well, serving, cleaning, pouring, etc.

Previous experience in a kitchen environment is helpful, but not necessary. A knife skills class, and general training is mandatory. Interest in food, good customer service, keen eye for detail, friendly, and helpful are all qualities that will help in this volunteer position. Hours can vary, from early mornings, to late nights, and anywhere in between. We offer a variety of classes, and work with a variety of professionals in a fast-paced, but fun and educational environment. Filling out the attached application and coming in for an interview, will help us identify your interest and availability.

How the Program Works:

- Fill out the Application.
- Come in for an Interview.
- Attend a scheduled Orientation/ Training.
- Classes are sent out, and you can sign up, but sometimes pop-up events are added, that may need quick turnaround for a volunteer, in that case we will reach out personally.
- For each class you successfully volunteer with, you will earn points. Typically, one class = one point. Most classes are 3-5 hours, this includes but not limited to, instruction, set up and clean up. After an accumulation of points, you earn class credit to attend a cooking class or event, you can also earn credit for products and merchandise sold in our retail store.
- 5 points = 1 credit to take a class or come to an event of your choice (some exclusions apply) or \$50.00 gift certificate to be used in our store.
- 20% off on Leaning Ladder olive oil and vinegar products, or products used in the class during the night you are volunteering (some exclusions apply).



Application

Personal Information			
Namo			
Name:			
Primary Phone: Other:			
Email:			
Address:			
(Town) (State) (Zip)			Zip)
In Case of Emergency, please contac	: t: Name:		
Phone:	Relationship	:	
*If offered the position, you will need	l to sign a medical	waiver and consen	t.
Availability			
I have no preferences		Da	ate available to begin:
Tuesday am or pm Wednesday am or pm Thursday am or pm Friday am or pm Saturday am or pm Sunday am or pm		How many classes would you like to volunteer for per week? Do you understand this is not an hourly paid position, but a volunteer program? Yes No You are aware that you will need to take a Mandatory Knife Skills Lesson and Training before starting. You will pay \$50.00 for the class, paid back to you after successful completion of three classes. Yes No	
	, phone number, a		of your acquaintance. Eference for review.
Name	Phone Phone		Relationship
1	i		1

Getting to Know You
What makes you a good fit for this volunteer position?
What prior or current experience do you have that may lend itself to promising outcomes?
Are you a current Leaning Ladder customer? If so, what is one of your favorite products / services we offer?
How did you hear about this opportunity?
now and you near about and opportunity.
Anything else you'd like to add as we review your application?
Anything else you a like to add as we review your application:

Thank you, you will hear from us soon!