Food Production Worker – MWE JOB ORDER # 1372457

Hex Ferments makes kombucha, sauerkraut and kimchi in Baltimore. They are seeking talent that appreciates the traditional craft behind our nutritious and delectable offerings. This position is full time, 40 hours and works in production Monday to Friday.

They are looking for a candidate who has kitchen experience, food preparation and knife skills to prepare ingredients. Ideal candidate is someone who is mature, wants a job they can grow in and is open to learning and team work. Must be detailed oriented, good communicator, can follow directions, recipes, verbal and written instructions, problem solve with team mentality.

Qualifications

Have food preparation and knife skills
Be able to stand for long periods of time 8-10 hours
Regularly lift, carry and place overhead up to 40 pounds using proper lifting techniques
Operate pallet jack to move ingredients and packaging
Repetitive use of hands for grasping, pulling, pushing and fine manipulation
Work in wet and cold or hot environments with subject to noise
Follow uniform/clothing guidelines, wear hairnets and footwear

Drug screen and background check along with three references

$15 hour and benefits after successful 90 days of employment; 50% discount on Hex Products

To apply: Email resume and three references to: rworen@oedworks.com