



Roadie - Mother Road Market

The Lobeck Taylor Family Foundation (LTFF) was established in 1997 by Bill Lobeck and Kathy Taylor. The Lobeck Taylor Family Foundation's mission is to decrease the barriers associated with Tulsans achieving their goals through entrepreneurship, innovation and economic opportunity. To fulfill this mission, the Foundation acts as a grantmaker, innovator, and convener. LTFF supports the entrepreneurial and innovation ecosystems in Tulsa through its programs including Mother Road Market, Kitchen 66, Shops at Mother Road Market, Tulsa StartUp Series and Tulsa Market District, as well as through grants to organizations including 36 Degrees North, Tulsa Area United Way Social Innovation Grants, i2E, SCORE, Sustainable Tulsa, T-Town Tacos and many more.

The Lobeck Taylor Operating Foundation (LTOF) is an operating foundation funded by the Lobeck Taylor Family Foundation (LTFF). LTOF programs include Mother Road Market, Kitchen 66, Shops at Mother Road Market, and Tulsa Startup Series. LTFF performs complementary grantmaking work to LTOF's programs, which increase economic activity and the equitable growth and development of 11th Street between Xanthus Ave. and Birmingham Ave. and surrounding neighborhoods in Tulsa.

Lobeck Taylor Family Foundation and Lobeck Taylor Operating Foundation (LTOF) and its programs, including but not limited to Kitchen 66 and Mother Road Market, are committed to creating a diverse and inclusive work environment and are proud to be an equal opportunity employer. The Foundation does not discriminate on the basis of race, color, religion, gender, gender identity, sex, sexual orientation, marital status, national or ethnic origin, age, status as an individual with a disability, protected veteran status, or genetic information.

The Roadie is a non-exempt, hourly position. The starting compensation is \$11.00/hour, increasing to \$13/hour after successfully completing a 30-day training period. Some hours are required on nights and weekends. This position also qualifies for a telephone



stipend of \$30 per month and a meal stipend of up to \$80 per month. The Roadie reports to the Market Manager.

The Roadie position is the face of Mother Road Market and is responsible for catering to the guests' needs and making them feel welcome in our space. Roadies must have the ability to think quickly, solve problems, and maintain composure and a calm demeanor in a fast paced work environment. In this position, you will maintain the cleanliness and sanitation in our space, provide quality guest service, and work to create an environment of hospitality that celebrates and embodies the entrepreneurial spirit of Mother Road Market.

RESPONSIBILITIES

- Must be able to inform guests of Mother Road Market's history, features, upcoming events and specialties. Must be able to answer guest questions about Mother Road Market merchants, including food and retail offerings.
- Respond promptly and courteously to correct guests' issues and answer any questions. Must have good listening skills. Respond quickly to guest requests with a smile and positive attitude.
- Responsible for learning, retaining and adhering to food handling standards and company safety and cleaning protocols, keeping highest standards to clean and sanitize hands, work station and high-touch surfaces.
- Lift racks of glassware, cutlery, serving trays, pots and pans from a holding area to the dish machine or three-compartment sink.
- Scrape dishes into the disposal area and cycle the dirty dishes through the dish machine. Sort flatware into bins for proper cleaning and sanitizing.
- Place clean glassware from the dish machine onto dollies as well as stock clean dishware in the appropriate areas.
- Utilize various cleaning chemicals in accordance with Safety Data Sheets (SDS). Fill & change the chemicals and soap used in the dish machine a minimum of every 2 hours.
- Empty dish-pit trash into the dumpster, wearing safety gear as required.

- Observe and implement the basic rules of kitchen safety, sanitation and building security and safety.
- Any time that the Dish Suite is caught up and looking spotless, perform rounds on the floor to retrieve more dirty wares that need washing, check tables and bathrooms for cleanliness and spot sweep as needed.
- Responsible for following social distancing guidelines while working and properly wearing all parts of the assigned uniform as instructed.
- Must have strong communication skills, be able to multitask, follow directions and be able to work effectively on a team.
- Must be punctual, reliable and willing to jump in and help wherever needed.
- Must be self-sufficient and capable of problem solving.
- Required to work night and weekend shifts and some holiday hours as well.
- Monitor and ensure that our space is clean, sanitary and safe. Perform cleaning duties such as sweeping and mopping floors, maintaining table cleanliness, keeping the outer perimeter of the building and parking lot litter free, and other cleaning / sanitation tasks.
- Perform other duties as assigned or required by the manager on duty.

REQUIREMENTS:

- High school diploma or equivalent, preferred
- Tulsa Health Department Food Handler Permit, required
- Must be able to lift 25 pounds at times
- Previous experience in a fast paced work environment is preferred
- Required to work night and weekend shifts and some holiday hours as well.
- Must be able to stand for prolonged periods of time, up to 8 hours
- Must be able to traverse a large space quickly, navigating through doors and on stairs while items related to role.