



## Countryside

*Connecting people, food and land since 1999*

### **We are GROWING!**

#### **Full-Time Retail Food Market Manager**

We are looking for a local food loving, energetic person to join our team!

Countryside is a nonprofit located in Cuyahoga Valley National Park. Our mission is to connect people, food and land by promoting a resilient, sustainable food culture through programs, advocacy and education. We are a leading expert and innovator in conservation farming and community-based food programs, working in partnership with Cuyahoga Valley National Park, farmers, community stakeholders and food entrepreneurs.

We co-manage a unique farm leasing program with Cuyahoga Valley National Park, and operate a beginning farmer program, and a sustainable agriculture education initiative. We operate 3 farmers' markets and a multi-county food access program.

We are seeking a full time Retail Food Market Manager for an exciting, new, public food market that we are launching in the Northside District of Downtown Akron.

The project objectives are:

- To provide economic opportunity for participating farm and food businesses and for our organization.
- To provide access the healthy and local food to visitors
- To create an inviting space for residents and community to gather

The position requires passion and commitment. You must be available *every* Saturday and Sunday and occasional evenings, with flexible scheduling on additional days per week. You will be working both onsite at the marketplace (80%) and at Countryside's offices in Peninsula (20%).

The right candidate will be managing operations of a retail food market that will have 30+ independent vendors, offering a wide diversity of fresh, prepared and value-added foods as well as other retail merchandise and services, with plans to evolve into a 50+ vendor, permanent marketplace. In addition, the right candidate will be managing retail inventory for our entire organization, as well as programs and events at the market site.

This is a start-up project which means you can be involved in its development, and it also means that the work duties will evolve and change. Flexibility and someone who thrives on change and challenge is a must.

## Requirements

- The manager will ensure excellent customer service for every guest and vendor. They must be great at managing relationships and a diversity of personalities. There is **no** tolerance for discrimination, harassment or generally mean-spirited behavior of any kind!
- The right candidate will be an industrious person who works great on their own but just as great as a team member. They will have a positive outlook and help to nurture and build a fantastic workplace environment.
- They must be organized and efficient at merchandise purchasing, inventory and controls.
- The Manager will ensure space consistently emulates the quality and values of the organization without exception, and that revenue expectations are achieved.
- They will ensure that all local, State and Federal compliance is met at all times. They will be responsible for ensuring all safety and food handling laws and best practices are always employed.
- They will ensure staffing and schedules are always in place, including the training of new staff.
- The manager ensures that sales are tracked and reconciled accurately. They will perform their duties according to the procedures and standards that are required by the Organization.
- Past hospitality industry experience preferred.
- Retail inventory management and cash handling experience required.
- Computer and technology skills required.
- A passion and knowledge of local and artisan food is strongly desired.

Compensation based on experience. Competitive wages and benefits.

Please email 1-page cover letter expressing why you are *interested* in the position, along with a one-page resume, and 2 work references (that will be checked). Send, electronically only, to Tracy Emrick, Executive Director at Countryside [temrick@cvcountryside.org](mailto:temrick@cvcountryside.org)  
If interested, apply immediately, resumes will be reviewed as received. An early July start date is required.