

The Farmhouse Cannery does more than just canning preserves. In fact, this is where the soup starts, the frozen to go meals are made, and the fall donuts happen!

- Preparing sandwiches and soups and cold drinks for our Farmhouse Café.
- Making quiche, shepherds pie, chicken pot pie, salads and more for our Retail department.
- Making caramel apples, fresh apple cider donuts, hot spiced apple cider and more during our fall festival season.
- Monitoring inventory levels in Café, Market, and Freezers.
- Cleaning and putting away dishes.
- Following our recipes precisely to ensure consistent product quality.

This is a position that involves lots of standing, walking, lifting, and bending.