



# How to Get Hired at an SFMade Food and Beverage Company

You can get a job at an SFMade food & beverage company! The *How to Get Hired at an SFMade Company* flyer can help you get a job in pretty much any sector, but here are some specific things to remember when applying for a job in the food & beverage industry.

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**Land** an Interview:

- 1 Make your application Personal:**
  - If you know someone affiliated with the company, ask them if they would be willing to provide you with a **personal referral**.
  - Make sure you visit the retail location where the food product is sold and **try their product** — then talk about that experience in your cover letter. Use language that is similar to what you see on their website or in their store.
- 2 Change your resume to fit the job description:**
  - **Include all relevant experience**, even if it was informal or a long time ago. For example, if you're applying for a job at a dessert shop, you might want to include that you helped your uncle make pies for the neighborhood bake sale every summer growing up.

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**Before** the Interview:

- 1 Use a Food and Beverage Lens:**
  - Take some time to **think about your previous experience from the perspective of food preparation** — for example, if you were a cashier at a pizza place, jot down some observations about how the pizzas were made and what ingredients were used.
  - **Think about how your skills might apply to food preparation or serving** — if you're outgoing and articulate, you'd be good at describing products to customers; if you follow directions well, you'd be good at following recipes.

# During the Interview:

## Food and Beverage-Specific Appearance/Hygiene:

- Trimmed, clean nails; no nail polish
- No fragrance or artificial scents
- No jewelry
- Close-toed shoes
- Dress should be neat and clean, not fancy

## 1 Show interest in the Product:

- If you're offered a sample of the product during the interview, try it! Express your appreciation for the product and thank them.

## 2 If you're asked to do a trial shift ("stage"):

- **Come ready to work hard and show your best self.** The employer will be looking for both hard and soft skills including:
  - › Consideration for others
  - › Efficiency — a desire to devise creative ways to save time in repetitive tasks
  - › Willingness to help out and work as part of a team
  - › Listening and communication skills
  - › The ability to take directions and follow them exactly
  - › Conflict management skills
  - › Stress management skills — how do you act when things get busy and hectic?
  - › Curiosity — an interest in the product and the process
- You should be paid minimum wage for any work completed

## FOOD AND BEVERAGE FUN FACTS

- Buying local means buying fruits, vegetables, and other food products from producers who grow or make their food close to where you live and shop.
- Sustainable food is food that is grown or made in a way that doesn't harm the environment.
- Organic food means food that is (or is made with ingredients that are) grown without pesticides, herbicides, fungicides, antibiotics, added growth hormones, genetic modification, irradiation or synthetic preservatives.
- The ideal refrigeration temperature is 35° F.
- The danger zone for food is 40 to 140° F. (When food is kept in this temperature range for too long, it can cause food poisoning.)
- You should wash your hands for at least 20 seconds to get them clean.

## GETTING YOUR

## California Food Handler's Certification Card

If you are new to the food industry, you may want to get your CA Food Handler's card.

The certification course costs \$15 and takes just a couple of hours to complete. You can do it online here: <http://www.servsafe.com/>



To find SFMade job opportunities visit the job board at: [www.sfmade.org](http://www.sfmade.org)

You can apply for the jobs at the website. If you're working with an organization, be sure to put their name and the name of the person you're working with in the "Who referred you to the SFMade Job Board?" field.