



PRODUCTION PREP

- Location: Central Tucson
- Part-time: 8-16 hours per week
- Wage: \$15 starting with bonus opportunities

Mora is a artisan small-batch condiment producer making global condiments through a Sonoran Desert lens. We produce handmade chutney, relish, paste, sauce and jam. We are proud to be a [Tucson City of Gastronomy Food Artisan](#) with plans to bring Arizona heritage food to a national audience.

Mora is a LGBTQ-owned small business, valuing community, creativity and hard work. We provide an opportunity to be on the ground floor of an exciting new business with plans to disrupt the condiments segment across Arizona and then the country.

In this role you will work closely with Mora's founder and collaborate in preparing the raw ingredients for our delicious products. You also will learn food production from a food manufacturing perspective. As we produce acidified foods, we are regulated by the FDA so have different production rules and processes than a restaurant.

Responsibilities

- Wash and peel vegetables and fruits
- Cut, slice, chop, grate, vegetables, fruit and spices for production
- Weigh, label and date prepped ingredients
- Kitchen cleaning including work areas and dishes

Requirements

- Experience working in a commercial kitchen or restaurant kitchen *with positive references from your previous employers.*
- *Demonstrated knife skills* - must be able to balance working quickly while maintaining safety.
- Must be able to *multi-task and switch gears* based on the day's production.
- *Detail oriented* - the ability to maintain quality performing a sometimes repetitive task
- *Positive attitude and flexibility* to adapt as business grows

Please email your resume to Jay Glass at jay@eatmora.com

I look forward to connecting!