

Topsfield Fair

Friday September 30th – Monday October 10th

Job Descriptions

Standard Shifts: 10am – 2pm

2pm – 6pm

6pm – 10pm

Grill – Grill hamburgers, cheeseburgers, and hot dogs. Assemble into sandwiches or pass meat to steam table for dinners. This shift can be fast-action.

Counter – Take customer orders and pass on to steam table and/or grill. Assist in assembling dinners on plate and pass completed orders to customers. Front-line job, good for out-going people.

Drinks & Pies – Take drink orders and pass drinks to customers. Operate coffee machine (includes hot water for tea), and hot chocolate machine, and keep soft drinks stocked in the fridge. Cut pies into wedges using slicing template. Pass dessert to customers upon order. Great way to test your salesmanship skills. Great job for parent and child.

Cashier – Total orders using cash register using price codes. Collect money and make change. Person should be good with figures.

Steam Table – Take orders from worker at the counter. Assemble dinners onto plates according to instructions. Can be fast paced especially around lunch or dinner time.

Dining Room – Remove trays and trash from the tables. Discard trash into trash cans, recycle cans into special trash can. Wash and dry the trays and return them to the front counter. Wipe down tables, keep dining room floor clean and straighten chairs. Parent and child(ren) can work well together in this position.

Dishwasher – Wash pots, pans and utensils. Good job for people who prefer working behind the scenes.

Jack of all Trades – Will pick up empty positions and help wherever needed.

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Job Descriptions - Non-Standard Shifts

Cook

8am – 2pm

2pm – 8pm

Prepare vegetables, mashed potatoes, gravy, dressing, baked beans, and soup in commercial quantities. Replenish food on steam table, maintain hot water as needed for steam table and hot chocolate machine. Please contact Conny Griesshammer at 978-887-7493.

Manager

8am – 3pm

3pm – 10pm

Oversee booth operation. Anticipates needs of workers, coordinates shift changes and reassigns tasks as necessary for adequate coverage, maintains daily log, handles deliveries and other administrative tasks. Please contact Joe Gibbons at 978-887-3478.

Turkey Baker (in Emerson Center kitchen)

10:30am – around 2:30pm

We will roast between 8 and 16 turkey breasts every day in the EC kitchen. With this job you will take the turkey breasts out of the ovens and cool them down until they can be stored in the refrigerator to be carved later. It requires some heavy lifting so strong arms are welcome!

Turkey Carver (in Emerson Center kitchen)

5pm – around 7:30pm

This job just got so much easier since we will cook only turkey breast. Carve turkey breasts and pass meat to turkey weighers. Person needs to be there until all of the meat is sliced. Please contact Jm Barnes at 978-887-8442.

Turkey Weigher (in Emerson Center kitchen)

5:30pm – around 8pm

You will work side by side with the carvers. Portion turkey meat into individual servings based on weight. Place portions into sandwich bags, record tray totals on tally sheet, and store turkey trays in refrigerator. Please contact Jm Barnes at 978-887-8442.

Brown Bread Baker

at your leisure - any time before the fair

Purchase components, prepare, and bake brown bread according to standard recipe. After baking, freeze, and deliver frozen bread to Emerson Center. Takes about 30 minutes preparation time and 2 hours to bake. Contact Diana Titus at 978-948-2296.