

IT'S ONLY NATURAL MARKET

DELI COOK JOB DESCRIPTION

Position: Deli Cook

Reports to: Deli Manager

Purpose: To prepare deli-made foods for sale in deli service and retail cases, assisting with ordering, receiving, stocking and display of deli product (including service and self-service/retail deli cases), prepares fresh juices, smoothies, and coffee-bar beverages as needed, maintains department cleanliness, and provides customer service.

Status: Full or part-time position.

Responsibilities:

- 1) Customer Service
 - a. Greet every customers and offer friendly helpful service.
 - b. Assist customers with product questions in prompt, friendly and courteous manner by making suggestions for purchase, or referring them to other staff when necessary.
 - c. Answer store phone calls and direct the caller to the correct department whenever possible.
- 2) Food Preparation
 - a. Prepare deli recipes according to procedure.
 - b. Prepare soups, salads, and sandwiches for grab-and-go service.
 - c. Prepare made-to-order juices, smoothies, paninis, sandwiches, and salads.
 - d. Prepare baked goods.
 - e. Clean and stock deli cases according to procedure, utilizing proper signage.
 - f. Maintain working knowledge of all Deli recipes, including menu items and prepared foods.
 - g. Maintain back-stock and prep for juices, smoothies, paninis, sandwiches, and salads.
 - h. Stock, rotate, merchandise and face product according to department procedure.
- 3) Receiving
 - a. Prepare walk-in cooler and other storage areas for incoming deliveries.
 - b. Help with unloading as needed.
 - c. Review and sign for deliveries.
- 4) Cleaning/Maintenance
 - a. Keep kitchen, walk-in cooler, and deli cases in clean, orderly condition.
 - b. Wash and sanitize dishes throughout shift.
 - c. Clean up spills and remove trash promptly.
 - d. Keep department equipment clean and in working order.
 - e. Use equipment safely. Inform Management of equipment issues.
- 5) Other
 - a. Train other staff as needed.

- b. Assist other departments as needed and perform other duties as assigned to meet business needs.

Requirements:

- Ability to read and interpret documents, such as Employee Handbook and Recipes.
- Ability to prioritize work tasks, multi-task, and maintain focus.
- Ability to stand for long periods of time.
- Ability to lift and carry up to 50lbs.
- Frequent bending, reaching, scooping, walking, kneeling, and squatting.

Qualifications:

- Experience serving public.
- Ability to project friendly, outgoing personality
- Able to work as a positive team member.
- Well-organized, pays attention to detail.
- 1+ year food production experience.
- Basic math skills required.

This position description does not promise or imply that the functions listed are the only duties to be performed or that the position may not change, or be eliminated. Employees are always expected to follow their supervisors' instructions and to perform the tasks requested by their supervisors.