



Team Member – General Deli

Position Description

I. PURPOSE/FUNCTION (JOB SUMMARY):

This position is responsible for associating with guests and co-workers in an energetic, positive, friendly, and accommodating fashion. The Team Member is responsible for a variety of functions including:

- Preparing and packing food products.
- Merchandise display and stocking.
- Maintaining store cleanliness and sanitation.
- Accurately handling significant amounts of cash and credit transactions with the help of a cash register.
- Providing excellent customer service going above and beyond the expected for our guests.

II. ESSENTIAL FUNCTIONS:

- Manages the food, supplies, and inventory used in the deli, places orders as needed.
- Receives and checks-in product delivered by suppliers and appropriately places such product into appropriate area in the store.
- Reports discrepancies with orders.
- Properly rotates product and checks dates frequently to ensure product freshness.
- Tracks sales of deli and bakery products.
- Places fresh and appealing food product into food cooking and preparation equipment, monitors such product throughout the shift for proper presentation and temperature. Removes excess product from the equipment in the appropriate time frame.
- Prepares and packages bakery items for sale in the deli area.
- Properly cleans and sanitizes stock kitchen, cooler areas, food prep areas and equipment.
- Stores food appropriately.
- Monitors temperatures of food, equipment and coolers.
- Ensures all food safety standards are met and followed completely.
- Ensures all products are full, fresh and fronted.
- Attends Holiday Wholesale Food Shows.
- Performs monthly inventory on deli and bakery products.
- Tracks cost increases and works with Management to appropriately adjust pricing.
- Provides dated/labeled products.
- Works with Management to come up with innovative ideas to increase sales.
- Operates a cash register in completing all in store transactions to maximize the accuracy of inventory and store merchandising activities.
- Balances cash register with cash, credit, debit, etc. in drawer, at the end of every shift and verifies the totals balance before ending the shift.
- Must properly check for age identification for all sales of tobacco and alcohol products.
- Provides a list of products not properly scanning and presents it to the store manager.
- Follow and satisfactorily complete all shift responsibilities daily.
- Must always maintain a friendly, outgoing, cooperative, and accommodating attitude and work constitution.

- Must appear for work well groomed, in clean and appropriate work attire, and acceptable hygiene during each shift.
- Any other associated function required to complete the tasks assigned by the Manager.

III. KNOWLEDGE, SKILLS AND ABILITIES REQUIRED:

- High School diploma or GED preferred.
- Must understand basic food preparation and sanitation processes.
- Must be able to lift 50 pounds on a routine basis.
- Must be able to bend, twist, turn, stand and lift a minimum of 50 lbs on a routine basis.
- Ability to work well under pressure while maintaining exceptional customer service.
- Good interpersonal skills to work with managers, co-workers and guests.

IV. Work Hours

- Part-Time and Full-Time positions available.
- Flexible scheduling including day shift, night shift and weekend work.