



JOB TITLE: DELI COOK

REPORTS TO: DELI MANAGER/SUPERVISOR

Revision Date: 3/2016

JOB FUNCTION: To efficiently produce attractive, healthy dishes for the natural foods deli, thereby meeting departmental objectives for sales margins and customer service.

DUTIES AND RESPONSIBILITIES

I. PRODUCTION

Prepare recipes that utilize natural food sources while maintaining an attractive appeal for the customers, closely following established recipes unless requested to do otherwise by Supervisor, Manager or Lead.

II. CLEANING AND SANITATION

- Follow established procedures for disposing of expired and unsellable product.
- Follow rigorous health and safety standards regarding food-safety and work-safety. Use deli equipment correctly, and report any needed repairs to supervisor.
- With other deli staff, empty trash and recycle containers, clean up the back stock area, and compact cardboard.
- Maintain food prep areas in clean, orderly condition throughout the shift, meeting all applicable regulatory health and safety standards.
- Maintain regular and accurate temperature logs; follow proper storage and labeling procedures.

IV. COMMUNICATION

- Effectively communicate with deli counter staff regarding deli procedures, recipe ingredients, and other information helpful in informing a productive and successful deli.
- Notify Deli Manager of schedule needs and requests off within the established time frame.
- Communicate ingredient and supply needs to Deli Supervisor/Lead.
- Attend huddles, department meetings and store meetings as set by management.

V. SAFETY

- Emphasize safety and safe body mechanics in a fast-paced department; participate in ongoing training.
- Be proactive in reducing work-related injuries; recognize and solve potentially hazardous situations, and/or bring to the attention of the Department Manager.

VI. OTHER

- Perform other job-related tasks as assigned by Deli Manager, Supervisor/Lead.
- Abide by dress code established for deli staff.
- Participate in quarterly inventory as requested by Deli Manager.
- Display willingness to work as a team while respecting co-workers and holding each other accountable.
- Assist at counter as directed by Deli Manager or Supervisor/Lead.

VI. QUALIFICATIONS

- Established experience in a commercial kitchen, food service background
- Knowledge of natural foods
- Ability and willingness to adhere absolutely to special dietary requirements
- Skills required to work well with others in a busy, crowded kitchen and retail environment

ESSENTIAL PHYSICAL REQUIREMENTS

- Ability to freely access all areas of the store including kitchen, offices, selling floor, stock areas, walk-in coolers and freezers
- Ability to move, lift or handle merchandise throughout the store, generally weighing up to 50 pounds, for up to 8 hours per day
- Ability to communicate effectively with suppliers, coworkers and customers
- Ability to read, write and do basic math skills accurately to complete necessary documentation
- Ability to work varied hours and days.
- Ability to stand, bend, stoop, reach, squat and walk for up to 8 hours per day
- Ability to work in various cold and hot temperatures, high humidity environment for extended periods of time
- Ability to operate equipment such as: rotisserie, Robot Coupe, food processor, bread slicer, shrink wrap machine, streamer, manual and/or electric scales, recalibrate and read thermometers, wood burning oven, convection oven, stove, knives and commercial dishwasher.

Disclaimer Notice: The job duties, elements, responsibilities, skills, functions, experience, educational factors, and the requirements and conditions listed in this job description are representative only and not exhaustive of the tasks that an employee may be required to perform. Lakewinds Natural Foods reserves the right to revise this job description at any time and to require employees to perform other tasks as circumstances or conditions of its business, competitive considerations, or the work environment change.