



We have an opening for a part time: **Deli Cook**

Please read the attached job description in its entirety. If you are interested in this position, please complete an application and return it to the Customer Service Desk or mail it to the address below. If you are an in-house staff member, please submit a letter of interest, which should include any relevant experience or skills that are applicable to the position you are applying for, to the Human Resource Department.

Schedule:

	Sun.	Mon.	Tues.	Wed.	Thurs.	Fri.	Sat.
24 hours	6:00 a.m.- 2:00 p.m.	OFF	OFF	OFF	OFF	6:00 a.m.- 2:00 p.m.	6:00 a.m.- 2:00 p.m.

Note: There may be times when additional hours or schedule changes are necessary.

Department meetings are announced when scheduled, and dates and times may vary. Department meeting attendance is mandatory.

Wage:

- Starts at \$16.05 per hour.
- Increases to \$16.37 per hour after six months.
- After six-month increase the following increases occur:

Total number of hours worked

Start	Six-Month	2080	4160	6240	8320	10400	12480	14560
\$16.05	\$16.37	\$16.70	\$17.20	\$17.72	\$18.25	\$18.79	\$19.36	\$19.94

2080 hours worked is equal to one year if you work full time (40 hours per week). Increases after 2080 hours worked occur every 2080 hours worked up to 14560 hours.

Benefits:

For all regular status employees:

- 20% discount on store purchases.
- Employee Assistance Program
- Paid vacation time, Extended Illness Leave and Bereavement Leave
- 401(k) Retirement Plan
- Holiday Pay

For employees working 20 – 30 hours per week:

All of the benefits above, plus:

- Life Insurance
- Short Term Disability Insurance

For full-time employees working 30 - 40 hours per week:

All of the benefits above, plus:

- Health Insurance
- Dental & Vision Insurance
- Flexible Benefits
- Long Term Disability Insurance
- Long Term Care Insurance (35+ hours per week)

Application Deadline: Open Until Filled

Questions: Call Human Resources at 541-3663 ext. 207

Date Position Posted: October 19, 2021



Deli Cook

Prepares and cooks fresh, high quality menu items in a large production kitchen area working from a multitude of established recipes, including some special diet menu items. Provides prompt, friendly, helpful service to accomplish department goals.

Department: Deli **Reports to:** Deli Production Manager

Duties & Responsibilities

The essential duties and responsibilities of this position include, but are not limited to, the following:

General:

- Ability to work at various work stations (e.g. general production, sushi, hot bar, pizza/pasta production, etc.) prepping and cooking a wide variety of menu items in large quantities, following specifications of Production Manager or Deli Operations Manager.
- Prepare deli items following prescribed specifications.
- Follow the correct use of established portion control rules.
- Recommend new recipes to Deli Production Manager.
- Follow production list and prepare high priority items.
- Prepare catering orders as directed by shift lead.
- Stock and maintain retail coolers and shelves to create bountiful and appealing displays following applicable schematics and specifications of deli managers.
- Report customer suggestions, comments, and complaints to Production Manager.
- Greet and assist customers in a prompt, friendly, and courteous manner when working on the retail floor.

Department Maintenance:

- Pull old or low-quality items, record and properly dispose of them, following established procedures.
- Maintain kitchen in sanitary and orderly condition, following guidelines set by Deli Operations Manager and rules of MCCHD.
- Ensure freshness of deli items by rotating and date labeling.
- Clean up spills, take out trash as needed.
- Follow safety, storage and labeling procedures.
- Monitor food temperatures as required and take corrective action when needed to ensure food safety.
- Advise deli manager of equipment repair and replacement needs.
- Follow safe working practices.
- Dish and pot washing as needed.
- Participate in periodic inventory counts.

Other Responsibilities

- Attend deli department and storewide meetings.
- Perform other tasks assigned by Production Manager or Deli Operations Manager.

Qualification Standards

Education/ Training:	High School education or GED preferred, but not required.
Experience:	Experience cooking for a deli, restaurant, or catering business preferred.
Knowledge/Skills:	Ability to operate professional kitchen equipment, practiced knife skills, food safety awareness.
Attendance:	Regular, predictable attendance.
Other:	Adhere to established work and safety procedures. Basic knowledge of and interest in natural foods. Maintain accurate records. Ability to work closely with others. Must be 18 years of age or older.

Position Requirements

Essential Functions/Tasks:	Requirements:
Physical:	
Vision	Ability to read product labels and to distinguish color for quality control.
Hearing	Hearing required to converse with customers and co-workers.
Gripping	Pick up boxes, cans, other products, tools and equipment.
Lifting	Up 25 pounds frequently and up to 50 pounds on occasion.
Stooping	Stoop and maneuver to pick up boxes from shelving and carts.
Squatting	Squat and maneuver to pick up boxes from shelving and carts.
Push/Pull	Carts/racks weighing up to 200 pounds.
Kneeling	Occasional kneeling.
Climbing	Occasional climbing.
Bending	Occasional bending.
Reaching	Reach overhead, front, side and back.
Equipment Operation	Ability to safely operate professional kitchen equipment.
Carry Objects	Ability to carry objects weighing up to 25 pounds.
Sitting	Not Applicable.
Walking	Short distances to bring items from miscellaneous areas.
Standing	Prolonged standing.
Climate	Ability to work in a cold environment (cooler/freezer) and to handle cold food products on a regular basis.
Mental & Psychological Demands:	
Comprehension	Understands and retains directions.
Reading/Writing	Basic reading/writing level.
Speaking	Communicate effectively with co-workers and customers.
Decision Making	Use basic problem-solving techniques.
Attention to Task/Detail:	
Critical Thinking Skills	Organize tasks and set priorities.
Multi-Tasking	Perform and /or direct multiple tasks simultaneously.
Interaction with Others:	
Customer Service	Ability to interact with the public in a positive and friendly manner.
Co-workers	Work cooperatively with co-workers.
General	Maintain composure under all circumstances. Ability to work in shared spaces with coworkers.