



We have an opening for a part time: **Cheese Stocker**

Please read the attached job description in its entirety. If you are interested in this position, complete an online application. 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.
25 hours	6:30 a.m.- 2:30 p.m.	4:00 p.m.- 10:00 p.m.	4:00 p.m.- 10:00 p.m.	5:00 p.m.- 10:00 p.m.	OFF	OFF	OFF

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 \$16.00 per hour.
- Increases to \$16.32 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
\$16.00	\$16.32	\$16.65	\$17.15	\$17.66	\$18.19	\$18.74	\$19.30	\$19.88

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: June 17, 2022



Cheese Cutter & Stocker

Maintains adequate levels of cut, wrapped, and priced cheeses, and ensures proper labeling of bulk cheeses.

Department: Deli **Reports to:** Culinary Manager

Duties & Responsibilities

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

Cheese Duties:

- Cut, wrap, and price cheese according to direction of Culinary Manager and cheese buyer.
- Complete prioritized stocking lists and stock cheeses as needed in order to maintain full, appealing retail displays.
- Cull cheese regularly. Record and dispose of shrink product following established procedures.

Customer Service:

- Amaze our customers with great service every time to generate retention and boost sales.
- Enthusiastically offer tastes, samples and suggestions for purchase.
- Report customer suggestions, comments, and complaints to Culinary Manager.
- Provide assistance with special orders.
- When processing deliveries, set aside special orders, match products with special order forms, ensure special order prices are calculated by Cheese Buyer or Culinary Manager.

Department Maintenance:

- Maintain kitchen in sanitary and orderly condition, following guidelines set by Culinary Manager.
- Clean up spills, take out trash as needed.
- Follow safety, storage and labeling procedures.
- Advise deli manager of equipment repair and replacement needs.
- Participate in periodic inventory counts.
- Follow safe work practices.
- Ware washing.

Other Responsibilities

- Attend department and storewide meetings.
- Perform other tasks as defined by Culinary Manager.

Qualification Standards

Education/ Training:	High School education or GED preferred, but not required.
Experience:	Familiarity with natural foods and products preferred. Experience working with food in a retail or food service setting.
Knowledge/Skills:	Ability to operate deli equipment.
Attendance:	Regular, predictable attendance.
Other:	Maintain accurate records. Ability to work closely with others.

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.
Sense of Smell	Ability to smell for inspecting product, sanitation standards.
Gripping	Pick up boxes, cans, other products, tools and equipment.
Lifting	25-35 pounds on a regular basis. Occasionally up to 50 pounds.
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 equipment.
Carry Objects	Ability to carry objects weighing up to 65 pounds.
Sitting	Not applicable.
Walking	Short distances to bring items from miscellaneous areas.
Standing	Prolonged standing.
Mental & Psychological Demands:	
Comprehension	Understands and retains directions.
Reading/Writing	Basic reading/ writing skills.
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.