



Deli Cook /Baker

Purpose: To prepare natural and/or organic food products for the deli service that fit with our co-op mission

Status: Reports to the Deli Manager and General Manager.

ESSENTIAL FUNCTIONS:

- Consistently prepare co-op soups, salads, and entrees for grab and go and hot bar buffet sales
- Prepare, cook, and set up food for the hot bar buffet
- Maintain working knowledge of deli recipes and procedures
- Maintain familiarity with common allergens and specialty diets
- Document out of stock and waste items following store procedures
- Complete prep tasks as assigned
- Follow all health department regulations
- Maintain clean work station and equipment throughout shift
- Dish-washing and keeping the dish washing area free of clutter
- Keep Deli Manager informed of any ideas and/or problems
- Know and promote Co-op principles and mission

PERFORMANCE CRITERIA:

- Provide exceptional customer service
- Working knowledge of natural, organic, vegetarian, and other dietary preferences and/or restrictions
- Knowledge of proper food handling procedures
- Ability to organize tasks effectively, maintain focus, and stay productive throughout shift
- Ability to accept direction and follow through with delegated tasks
- Ability to prioritize effectively and demonstrate good judgement
- Ability to safely operate all deli equipment including food processor, shrink wrap machine, manual and/or electric scales, calibrator for thermometers, convection oven, stove & knives.
- Excellent communication skills with coworkers and customers
- Minimum one year kitchen experience is required
- ServSafe certification is a plus
- Available to work a variety of shifts including mornings, nights, and weekends
- Must be at least 18 years of age

QUALIFICATIONS:

Required:

- Customer Service experience
- Cooking & or baking experience
- Ability to interact with a diverse group of customers

- Minimum educational requirement is a high school education/diploma
- Ability to lift 20-50lbs

Desired:

- Deli or food service work
- ServSafe certification
- Familiarity with natural and Organic foods, Co-ops

ESSENTIAL PHYSICAL REQUIREMENTS:

- Ability to communicate effectively with coworkers and customers.
- Ability to read, count and write to learn about product and policy, and accurately complete all documentation.
- Ability to freely access all areas of the store including offices, selling floor, stock areas, and walk-in coolers and freezers.
- Ability to lift up to approximately 50 pounds occasionally and 20 lbs frequently. Ability to work varied hours and days, including evening and weekend shifts

Important 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. The Employer 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.