



JOB TITLE: Deli Cook

REPORTS TO: Deli Manager

STATUS: FT

PAY: Starts at \$15/hr

RESPONSIBILITIES:

- Ensure food quality, quantity, freshness, and presentation meet all deli standards.
- Learn and practice safe food handling practices.
- Efficiently prepare all assigned food items as instructed and accurately follow recipes.
- Help maintain and update prepared food recipes and production batch lists and report any discrepancies or inaccuracies.
- Pull expired or low-quality items and ensure the loss is accurately recorded.
- Maintain fresh and appealing displays by keeping prepared foods' cases clean, well-stocked, and properly rotated.
- Accurately package, weigh, and label *Grab and Go* items in a neat and clean manner.
- Accurately and consistently fill out all checklists, logs, and records to ensure good processes are maintained.
- Work with Manager to update daily production lists, communicate food prep to other coworkers, and coordinate with coworkers to ensure all necessary food prep and production are completed for the shift.
- Maintain work and sales area in a clean, organized, and safe manner throughout the entire shift.
- Follow storage and labeling procedures in the kitchen at all times.
- Ensure accurate completion of daily cleaning tasks.
- Operate all equipment in a safe and appropriate manner. Advise Deli Manager or Supervisors of equipment repair and replacement needs.
- Communicate quality goals and ingredient information to customers.
- Safely use knives and other equipment per Deli Department policies.
- Additional responsibilities as assigned by Manager.

SKILLS + QUALIFICATIONS:

- Previous experience in a fast-paced kitchen. Experience focused on hotel/banquet and/or catering is a plus.
- At least one (1) year experience with knife skills and proper cutting techniques.
- Ability to execute large batch production recipes.
- Excellent understanding of quality, scratch food production, and fundamental cooking techniques.
- Ability to work with a sense of urgency to meet timelines and goals.
- Must have a friendly and outgoing personality, a positive attitude, and enjoy interacting with and serving the public.
- Ability to perform routine, repetitive tasks accurately and safely.
- Demonstrated ability to work independently as well as within a team.
- Excellent verbal and written communications skills.
- Willingness to work a flexible schedule
- Regular, predictable attendance.
- Willingness and ability to learn and grow to meet the changing of department needs.

PHYSICAL REQUIREMENTS + WORKING CONDITIONS:

- Ability to stand for long periods.
- Ability to work in varying temperatures and wet environments.
- Ability to chop food for hours at a time.
- General mobility requirements include the ability to: stand or walk for several hours at a time; lift up to 50 lbs. on a regular basis and 75 lbs. with assistance using safe lifting techniques; push and pull carts weighing up to 100 pounds; twist, turn, squat, and bend frequently; reach above and below shoulders; do repetitive motions; hand and wrist.

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