



JOB TITLE: Lead Cook

REPORTS TO: Deli Manager

STATUS: FT

PAY: Starts at \$17/hr

RESPONSIBILITIES:

- Work closely with Deli Manager to ensure the department runs smoothly on a daily basis
- Work with Deli Manager to plan menus and cost recipes
- Partner with the Deli Manager to communicate professional and constructive expectations to staff
- Ensure food quality, quantity, freshness, and presentation meet all deli standards
- Work with deli manager to plan menus and cost recipes
- Assist Deli Manager with supervising other Deli staff, especially cooks
- Follows recipes accurately and consistently
- Work with other cooks, produce sufficient volume of food to keep deli case, *Grab + Go*, and hot bar stocked.
- Help manage and update prepared food recipes and production batch lists and report any discrepancies or inaccuracies
- Manage team to produce fresh and appealing displays by keeping prepared foods' cases clean, well-stocked, and properly rotated
- Accurately and consistently manage 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 manage coworkers to ensure all necessary food prep and production are completed for the shift
- Listen and communicate effectively with co-workers, customers, and vendors
- Take initiative to propose solutions to staff and customer concerns
- Encourage team to look for creative solutions to problems
- Follow all Health Department regulations and enforce them with Deli staff
- Follow storage and labeling procedures in the kitchen at all times
- Communicate quality goals and ingredient information
- Additional responsibilities as assigned by Manager

SKILLS + QUALIFICATIONS:

- Minimum two (2) years kitchen lead experience
- Proper food handling knowledge, SERV safe or equivalent a plus
- Previous baking experience is a plus
- Previous experience in a fast-paced kitchen. Experience focused on hotel/banquet and/or catering is a plus
- Has a working knowledge of kitchen equipment
- Is able to use equipment safely and train others
- Possesses the ability to identify and anticipate problems
- Demonstrated ability to work independently as well as within a team
- Excellent verbal and written communication skills
- Willingness to work a flexible schedule

- Regular, predictable attendance
- Willingness and ability to learn and grow to meet the changing department needs

PHYSICAL REQUIREMENTS + WORKING CONDITIONS:

- Ability to stand for long periods.
- Ability to work in varying temperatures and wet environments.
- 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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