



Cook/Baker

Deli Department part-time 24 to 30-hours/week

Cooks and Bakers create the fresh foods we make in our deli kitchen. They work as a team to order and store ingredients, price recipes, prepare and merchandise food, maintain kitchen cleanliness and safety, and meet the department's sales and labor goals. The position requires excellent customer service skills, above average culinary skills, and experience working in a professional food-service environment.

Status

Pay Level 2, Reports to the Kitchen Manager, Deli Counter Supervisor, and Deli Manager

Essential Duties and Responsibilities

Production

- Meet daily kitchen production goals.
- Help ensure that all recipes are properly written, priced, and batch-sized.
- Keep kitchen and walk-in cooler areas clean, safe, and neat.
- Ensure that kitchen equipment is in working order and is properly used.
- Comply with health and safety standards for food handling, holding, and labeling.
- Maintain reports of deli department waste.
- Maintain accurate inventory transfer logs.

Customer Service

- Greet and help customers in a timely, friendly manner.
- Provide accurate information about kitchen foods for labels and signs.
- Respond to customer needs and complaints, and offer assistance.
- Help deli counter workers when extra customer service is needed.

Leadership

- Guide and assist less experienced deli workers.
- Work with the deli team to prioritize daily production.
- Promote communication in the kitchen and deli that leads to productive, safe work.
- Help the deli reach its sales and labor goals.
- Know and promote coop principles and mission.

Physical Requirements

The physical efforts typically applied in this job cannot be stressed enough:

- Lift up to 50 pounds.
- Carry heavy food up and down stairs and across the building.
- Stand for extended periods in a hot environment.
- Perform repetitive physical tasks.
- Work with potentially dangerous kitchen equipment.

Abilities and Skills

Minimum qualifications for this job include:

- Recent experience in a physically demanding commercial kitchen environment.
- Knowledge of production kitchen procedures, equipment, and health safety concerns.
- Ability to safely operate kitchen and deli equipment.
- Must be able to obtain Food Handlers certification.
- Must possess excellent team building and communication skills.
- Must be detail oriented and flexible to change in store needs.
- Must arrive to work on time, be prepared to work, and be able to meet deadlines.

Preferred Qualifications

- Previous experience in a retail grocery deli.
- Previous customer service experience.
- Familiarity with natural foods and cooperatives.

Important Disclaimer

This job description is 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 require employees to perform other tasks as circumstances or conditions of its business or work environment change.