

# Deli Cook

## **PRIMARY OBJECTIVE:**

To provide food preparation support to the deli

## **NATURE AND SCOPE:**

Emphasis on this position is to provide our customers with quality and desirable food products by following prearranged menus prepared by the Director of Deli Production. Position will require knowledge of food handling, preparation and display of product. Primary challenge is in product knowledge, equipment use, and product display. Position requires ongoing moderate to heavy lifting, walking, standing, operation of deli equipment, exposure to hot surfaces and oils, judgment/decision making, reading, math and writing

## **ESSENTIAL POSITION FUNCTIONS:**

1. Assists with food preparation
  - A. Ensures proper handling sanitation, freshness and quality of all products
  - B. Follows all relevant recipes for foods prepared
2. Proper usage of machinery
  - A. Follows proper procedures when using deli equipment/cleans and sanitizes equipment when finished using/proper storage of equipment
3. Sanitation
  - A. Usage of proper sanitation techniques as instructed by the Deli Director of Production
  - B. Organization of coolers and freezer
4. Fills and rotates deli alto sham
  - A. Ensures alto sham is full and attractive
  - B. Maintains proper refrigeration and handles product properly to avoid damage
  - C. Code dates product and separates outdated or unfit product
  - D. Sets case according to instruction
  - E. Usage of leftovers to maintain a full case
5. Performs cleaning duties
  - A. Washing/scrubbing of dishes
  - B. Breaks down, washes and sanitizes slicers
  - C. Sweeps floors
6. Follows all store and department policies and procedures

## **FUNCTIONAL REQUIREMENTS:**

Physical – standing, walking, bending, stooping, pushing/pulling, equipment operation

Mental – reading, judgment/decision making, memorization, math, writing

Environment – exposure to hot equipment, cooking oil, and machinery