

Deli Salad Preparer

PRIMARY OBJECTIVE:

To provide salad preparation support to the deli

NATURE AND SCOPE:

Emphasis on this position is to provide out customers with quality and desirable food products by following set recipes for homemade salads in the deli department. Position requires making salads as listed by the Director of Food Production. Salads will be made for an as need basis following the guidelines of supply an demand. Position requires the knowledge of safe handling. Primary challenge is in product knowledge and equipment use. Position requires ongoing moderate to heavy lifting, walking, standing, operation of deli equipment use, exposure to hot surfaces, judgment/decision making, reading, math and writing.

ESSENTIAL POSITION FUNCTIONS:

1. Assists with salad preparation
 - A. ensures proper handling, sanitation, freshness and quality of all product
 - B. Follows all relevant recipes for foods prepared
 - C. Code dates product and separates outdated or unfit product
 - D. Maintain proper refrigeration and handles food product properly to avoid damage
2. Proper usage of machinery
 - A. Follows proper procedures when using deli 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 freezers
4. Performs cleaning duties
 - A. Washing/scrubbing of dishes
 - B. Breaks down, washes and sanitizes slicers
 - C. Sweeps floor
5. Follows all store and department policies and procedures

FUNCTIONAL REQUIREMENTS:

Physical – Standing, walking, sitting, lifting/carrying, equipment operation, squatting
Mental – Judgment/decision making, memorization, writing, reading, math