Deli Prep Cook

Purpose

To prepare and maintain lunch and dinner hot bar menu items following Food Shed recipes, presentation standards, and quality guidelines. Assisting in preparation, stocking, and cleaning of all food displays and production stations. Working efficiently, with a sense of urgency, cleanliness, and safety in mind. This position will have a mix of morning and closing shifts.

Status

- Reports To: Prepared Food Manager
- FLSA Status: Non-exempt

Essential Responsibilities and Functions

- Preparing fresh menu items according to recipes and production needs
- Keeping the kitchen well-stocked, organized, and efficient
- Maintaining clean, safe, and sanitary workspaces
- Following food safety and sanitation standards
- Providing friendly, helpful service and creating a welcoming experience for customers
- Assisting with receiving and organizing products and ingredients
- Supporting inventory and minimizing waste

Physical Job Requirements

The physical requirements described here are those that an employee must meet, with or without reasonable accommodation, to successfully perform the essential functions of this job.

- Standing for long periods of time
- Walking, bending, sitting, reaching for long periods of time
- Ability to repeatedly lift to 50 lbs.
- Ability to climb up and down step stools, ladders
- Ability to use feet and hands to operate machinery and equipment
- Ability to work in hot, cold, and wet climates
- High level of maneuverability

Working Conditions

The work environment described here is representative of the conditions an employee may encounter while performing the essential functions of this job.

- Frequent exposure to cold, hot, wet or humid conditions.
- Use of kitchen equipment, machinery, ladders, and production tools
- Exposure to fumes, airborne particles, hazardous materials ranging from natural to chemical (store products, cleaning products, scents from working in a public setting).
- Exposure to and potential handling of fresh foods including meats and seafood.
- Noise level in the store is usually moderate to loud.

Qualifications

To perform this job successfully, an individual must be able to perform each essential function satisfactorily, with or without reasonable accommodation. The requirements listed below are representative of the knowledge, skill and/or ability required.

- Has previous food service experience (strongly preferred)
- Enjoys cooking and working hands-on in a kitchen environment
- Brings a strong work ethic, reliability, and attention to detail
- Values teamwork and communicates clearly and respectfully
- Is comfortable in a fast-paced, physically active role
- Brings a strong customer service focus
- Has knowledge of food safety and sanitation standards.
- Has an interest in natural, organic foods and local products
- Is available to work evenings and weekends

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions of the job.