

# Job Description

## Position: Deli Manager

### Overview:

A deli manager is responsible for planning, directing, and controlling all functions of the deli department, including sales, gross profit, ordering, scheduling, merchandising, inventory and production. They unload product from trucks, stage stock in the backroom and in the cooler, date, weigh, package, merchandise and sell product. They operate stock dollies, mixing machines, slicers, ovens, scales, fryers, mechanical price marking devices and use knives and case cutters. They lift and stack up to 35# and reach and stock product on shelves up to 6 feet high. In addition, they prepare food items such as salads, pizzas, sandwiches, sliced meats and cheeses, and fried chicken. They help customers with order selection, perform suggestive selling, check in vendors, log spoilage and item sales and maintain freshness. They periodically make freshness checks, re-condition product, using knives, communicate with and give direction to customers and employees, work in the cooler and perform sweeping, case cleaning and general cleaning functions.

### Job Requirements:

1. Write schedules and supervise employees.
2. Control inventory, sales, gross profit, quality of product, hours, sanitation standards and company policies and procedures.
3. Lift & stack up to 35 pounds.
4. Reach & stock product up to 6 feet high.
5. Follow and give verbal & written instructions.
6. Pull or push wheeled vehicles weighing up to 500 pounds.
7. Operate slicers, scales, fryers and ovens.
8. Give verbal & written instructions to customers and employees.
9. Sell, weigh, package, wrap and price product.
10. Perform sweeping and cleaning functions.
11. Develop recipes.
12. Operate telephones and intercoms.
13. Prepare, stock, and merchandise product.
14. Perform freshness checks and re-condition product.
15. Perform sweeping, cleaning and mopping functions
16. Maintain sanitation standards.
17. Bag and remove trash.