

Job Description

Position: Seafood Manager

Overview:

A seafood manager is responsible for planning, directing and controlling all functions of the seafood department. They are responsible for sales, gross profit, ordering, inventory, sanitation, and scheduling. A seafood manager must be familiar with the identification, preparation, storage, freshness and rotation requirements of all seafood products in the department. They unload product from trucks, stage stock in the backroom and in the cooler, date, weigh, package, merchandise and sell seafood products. 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. 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, 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. Lift & stack up to 35 pounds.
2. Reach & stock product up to 6 feet high.
3. Follow and give verbal & written instructions.
4. Pull or push wheeled vehicles weighing up to 500 pounds.
5. Operate slicers, scales, fryers and ovens, stock dollies, mixing machines, mechanical pricing marking devices
6. Give verbal & written instructions to customers and employees.
7. Sell, weigh, package, wrap and price product.
8. Operate telephones and intercoms.
9. Prepare, stock, and merchandise product.
10. Perform freshness checks and re-condition product.
11. Perform sweeping, cleaning and mopping functions
12. Maintain sanitation standards.
13. Bag and remove trash.