



## Deli Supervisor (Camas Plaza)

### **Summary/Objective**

The Deli Supervisor is responsible for maintaining policies and procedures as per company standard and is responsible for the efficient expedition/handling of deli preparation and customer service.

### **Essential Functions**

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

- Supervise portion control and quantities of preparation to minimize waste.
- Perform frequent checks to ensure consistent high quality of preparation and service.
- Supervise operation of deli area including maintaining inventory to increase profitability and minimize waste.
- Investigate and resolve complaints concerning food quality and service.
- Enforce sanitary practices for food handling, general cleanliness, and maintenance of kitchen.
- Comply with all health and safety regulations.
- Maintain weekly cost updates along with conducting monthly inventory and maintaining waste control sheet.
- Maintain both weekly and monthly deep cleaning equipment logs.
- Maintain accurate "build-to" for ordering products from vendors. Ensure that the deli staff is able to complete ordering, if and when needed.
- Ensure that all deli staff is trained on daily duties and the equipment usage.
- Assist in interviewing, hiring and training team members.
- Must be a team player and able to manage crew effectively and professionally.
- Meet with store manager on a bi-weekly basis and report any safety, training or menu feedback.
- Ensure employees follow company policies and store rules.
- Work with manager and GM to develop sales promotion programs to attract more customers and sales.
- This position will be responsible for training the Deli Clerk(s) to serve as a Deli Lead, in their absence.
- Other duties as assigned.

### **Required Education and Experience**

- Minimum of 3 years' food handling or food service experience required.
- Must be able to read and follow product specification guidelines.
- Must possess a positive and enthusiastic attitude.

- Must be flexible with the ability to adapt to change when required.
- Demonstrate excellent communication skills.
- Must be able to work holidays, weekends, and any shift needed.
- Able and willing to work cooperatively with other team members.
- Proficient in Word, Excel, and other computer applications.

*Starting Rate of Pay: \$17.25-\$18.25/hour*

- **Other Benefits**
  - All full-time positions are eligible to receive the following: medical/dental/vision plan with employer contributions, 401k plan with employer match, supplemental life insurance, tuition reimbursement, and competitive starting wages! For other benefits that may be included with this position, please reach out to the MCEC Human Resources Department.

Nisqually Markets is Native hiring preference for enrolled members of the Nisqually Indian Tribe or other Federally recognized Indian Tribe. Please attach a copy of Tribal ID card with resume.