

Prepared Foods Service Clerk

The Deli Counter Team Member is responsible for providing exceptional guest service. They are responsible for preparing merchandise for the department, which includes: preparing sandwiches, slicing and wrapping, portioning, weighing and pricing. They assist in receiving, storing and stocking of products while ensuring proper rotation and quality. They will keep the salad bar full and clean, build displays, handle damaged product and maintain a proper fronting of the department.

Responsibilities:

- Provides exceptional guest service.
- Utilizes suggestive selling techniques.
- Effectively resolves guest issues.
- Assists with sampling program, keeping sample areas full, clean, and appealing.
- Keeps department fully stocked and cleaned.
- Ensures Food Safety and Quality.
- Follows proper rotation guidelines.
- Adheres to expectations for proper fronting of the entire department.
- Ensures department sanitation, cleanliness and safety standards are met.
- Familiarity with common allergens, deli products, specialty foods, baked goods and prepared foods.
- Completes daily side work tasks as assigned.
- Stays up to date on all store promotions and sales.
- Follows all Health Department regulations.
- Maintains a clean and organized Service Area and Storage Areas.
- Maintains clean work station and equipment throughout shift and sanitizes all counters, sinks, floors and equipment as needed and at end of shift.
- Effectively communicates with Guests, Team Members and Store Leadership.
- Thorough knowledge of all relevant Marquette Food Co-op policies and standards.
- Performs other duties as assigned.

Qualifications:

- Ability to provide exceptional guest service
- Must have a love of natural, organic and local food.
- Must have deli product knowledge.
- Ability to follow instructions and established standard operating procedures
- Must have excellent interpersonal skills and ability to communicate effectively with others.
- Ability to twist, bend and stoop to grasp objects, climb ladders, lift loads up to 50 lbs unassisted, push and pull carts weighing up to 100 lbs unassisted.
- Ability to prioritize work tasks and maintain focus in a fast paced environment.
- Ability to work a variety of shifts including weekends, evenings, and holidays
- Foodservice experience preferred