**Job Title:** Deli Manager

**Department:** Crossroads Market Deli

**Company:** Crossroads Market

**Reports To:** Store Manager

**Status:** Full-Time, Non-Exempt

**# Direct Reports:** 7+ (full time and part time)

**Summary**

The Deli Manager is responsible for the day-to-day operations of the deli counter and associated prepared foods areas of the store. This position is responsible for financial performance, waste management, ordering, direct oversight of deli team members, department operations, training, policies, and procedures. This position works closely with the Bakery and Catering Managers, and respective teams, to execute strategy and achieve the mission and visions of Crossroads Market. Position must work throughout the week with at least one weekend day and at least two PM shifts weekly.

**Job Requirements**

* Manages a team of deli staff.
	+ Assisting in hiring and leading the training of all deli staff.
	+ Schedule staff according to needs, while being mindful of limiting overtime.
		- Updating, fixing, and approving all staff timecards.
	+ Coaching staff in an effective and constructive manner.
	+ Maintains positive work attitude and environment.
	+ Oversee reviews of their team members.
* Complete weekly work schedules ensuring availability during peak times while keeping to budgeted labor hours.
* Train department staff on safe food handling practices and ensure all staff follow food handling procedures.
* Ensure staff are trained in and understands store and department policies and procedures, including a high level of customer service.
* Ensure effective communication within the department and among all Crossroads and Corporate personnel, including email monitoring and conducting regular department huddles.
* Ensure correct ordering, receiving, unloading, storage, and rotation of merchandise to ensure minimal waste.
* Select items for weekly ad while adhering to company sale price requirements and restrictions.
* Ensure ingredients and costs are accurately accounted for and programmed into the system, reviewing regularly.
* Maintain pricing integrity and manage department inventory by following store procedures.
* Establish and keep relationships with vendors to ensure the best possible price, highest quality product, and good service.
* Manage department budgets, sales strategy, and department performance reports.
* Establish and maintain a cleaning and organizational plan.
* Assist Catering and Bakery Departments with preparation of jobs, either through direct help or sharing of staff.
* Participates in developing and executing store annual objectives, goals, and initiatives.
* Work with the Marketing Department as needed on weekly ads and specific marketing initiatives.
* Work with Human Resources (HR) on recruitment and retention. Utilize HR and manager team to help with onboarding process to build a positive work environment.
* Work with other managers on overall company strategy, cross-training, efficiencies, and marketing initiatives.
* Follow all applicable external procedures and regulations, including Weights and Measures, FDA, Health and Sanitation, Department of Labor, ADA, HAACP, OSHA and safe work practices, with the assistance of Store Leadership, Corporate HR and Safety departments.
* Embraces and supports the FLASH mission and performs safe practices in the workplace.
* Any and all other duties as assigned.
* Assumes the Manager on Duty responsibilities as needed.

**MINIMUM QUALIFICATIONS**

* 3+ years of experience in deli, catering, food preparation, and/or restaurant back of house operations.
* 2+ years of leadership experience.
* Proficient in Microsoft Office Suites (Word, Excel, Outlook) or other computer software.
* Servsafe training required; the company will assist in acquiring if necessary.
* Comfortable working in a fast-paced environment.
* Attention to detail and problem-solving skills.
* Ability to improve processes for department efficiency.
* Excellent communication and organization skills; ability to prioritize workload, handle multiple tasks, meet deadlines, and work self-directed with a sense of urgency.
* Takes a customer focused approach to the needs of employees, customers, and clients.

**PHYSICAL REQUIREMENTS**

Typical kitchen setting. Exerting up to 50 pounds of force occasionally, and/or a negligible amount of force frequently or constantly to lift, carry, push, pull or otherwise move objects, including the human body. This job is very active and requires standing, walking, bending, kneeling, stooping, and crouching. Job will include repetitive movements, repetitive use of computer/office equipment and usage of hands to handle, control, or feel objects or tools.

**EEO STATEMENT**

FLASH provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws.

This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation, and training.

**OTHER DUTIES**

Please note this job description is not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the employee for this job. Duties, responsibilities, and activities may change at any time with or without notice.

I have read and understand my roles and responsibilities. I can perform the duties and functions required as stated above.

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Employee Name – please print

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Employee Signature

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Date