JOB TITLE
Deli Clerks

JOB ID
17018

OPEN DATE
11/14/2019

LOCATION
San Jose

HOURS/WEEK
20 - 40

SALARY
$15.70 - $21.73

WORKDAYS
Various

SHIFT/HOURS
Various

REQUIRED FOR POSITION
Drug Screen, Background Check, CA ID

REQUIRED EDUCATION
None

JOB DESCRIPTION
Deli Clerk:

As a Deli Clerk, some of your duties will include slicing deli meats and cheeses to order, frying and baking chicken and other products, preparing sandwiches, salads, entrees and more. You will provide product suggestions and assist customers with special orders while you provide our customers with exceptional customer service. You will stock cases and ensure that our customers have a variety of high-quality deli items to choose from. You will ensure complete compliance with food safety and sanitation requirements throughout your daily work. You will clean and sanitize dishes, food preparation areas, and equipment. In some areas, you may be required to obtain a food handler's certification. More details are available in store. We are an equal opportunity employer.

Requirements:

• Provide high-quality customer service, including complying with our Company’s customer service standards, policies and procedures.

• Greet customers and take orders, in person and over telephone, in a friendly manner.

• Create a positive and welcoming experience for customers.

• Prepare hot and cold deli food and display in deli cases for sale to customer.

• Inform customers about our deli products and services, provide food samples, and promote sales within department.

• Operate slicers and other food preparation equipment.

• Prepare deli fruit or seasonal trays for display or special order.

• Use scales and volume measures to apportion product correctly.

• Operate electronic cash register, receive final payment from customer (cash or credit/debit card) and accurately make proper change.

• Inventory stock, restock, move bulk product from pallets to storage areas, and face shelves of deli cases on sales floor.

• Maintain area and conduct business in accordance with all federal, state and local weights and
measures, food safety and sanitation regulations and company policies, procedures and guidelines

• Perform temperature and tare checks daily.

• Adhere to uniform and grooming policy as defined within company policy.

Opening at Various Location: San Jose, Sunnyvale, Los Gatos, Santa Clara, Cupertino, Gilroy, Morgan Hill, Mountain View, Palo Alto and Campbell.

3 TO 5 KEY SKILL SETS REQUIRED
The following describes the general qualifications and physical, sensory and mental abilities normally associated with performing the essential functions of this position:**

• Ability to be subject to environmental exposure to extreme temperatures (freezer, steam tables, etc.)

• Ability to use basic math skills

• Excellent customer service skills

• Ability to understand and follow instructions, and ability to read, retain and comprehend guidelines, policies and procedures applicable to the position