



JOB DESCRIPTION

TITLE: Deli Cook

REPORTS TO: Deli Chef and Operations Managers

DEPARTMENT: Grocery & Deli

FLSA STATUS: Non-Exempt (Hourly)

JOB SUMMARY

Prepares food for customers, including baked goods, breakfast, lunch, and catering items. Involved in all aspects of food preparation and service. Also responsible for assisting in daily deliveries, inventories, and rotation and set-up of deli display cases.

ESSENTIAL DUTIES AND RESPONSIBILITIES

- Prepare and serve a variety of deli items such as sandwiches, soups, salads, and hot foods.
- Responsible for daily baking of breakfast and dessert products.
- Responsible for the preparation of catering items.
- Able to operate deli equipment including slicers, ovens, and steamers.
- Maintain cleanliness and organization of the kitchen and deli area.
- Follow food safety protocols to ensure quality and freshness of products.
- Perform regular inventories of food and equipment.
- Maintain cleanliness and organization of the store and deli area, including washing dishes daily.
- Perform all other duties as assigned.

The resort environment is unique in that we all share some degree of responsibility for each other and our role to collectively promote the resort in the best light possible. You will work consistently with other departments to create the overall brand image and are expected to be a team player who is willing to assist where appropriate and necessary.

KNOWLEDGE, SKILLS, AND ABILITIES

- Strong math skills for measuring ingredients and calculating portion sizes.
- Knowledge of food safety guidelines and procedures.
- Previous experience in a food service or restaurant setting preferred.
- Familiarity with Toast POS system is a plus.
- Culinary background or interest in food preparation techniques.
- Ability to bus tables and assist with cleaning duties as needed.
- Excellent time management skills to handle multiple tasks efficiently.
- Minimum of one year experience in a related position.

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- Demonstrate efficient problem-solving skills.
- Excellent communication skills both verbally and visually.
- Organization and attention to detail, positive attitude, commitment to exceptional customer services, and ability to work as part of a team.
- Experience in the resort/hospitality industry helpful.

LICENSURE / CERTIFICATION REQUIREMENTS

- TEAM Certified (or within 30 days of hire).
- Food Handler Certification (or within 30 days of hire).
- Retail Tobacco Training Certification (or within 30 days of hire)
- Participate in ongoing education and training

PHYSICAL REQUIREMENTS AND WORKING CONDITIONS

- Ability to work a flexible schedule, which includes days, evenings, holidays, and weekend assignments.
- Must be able to lift and stack objects up to 50 pounds occasionally and frequently exert 10 to 30 pounds of force to lift, carry, push, and pull or otherwise move objects.
- Walking, sitting, and standing to a significant degree, reaching, handling, climbing stairs, balancing, pushing, kneeling, crouching, twisting/turning, bending at the waist, stooping, talking, hearing, seeing, and smelling.
- Able to work standing for shifts that are over 8 hours.
- Tolerate, at times, extreme temperatures like refrigerators (36F) and kitchens (+100F) for one or more hours.
- Ability to work and handle stress arising from demands in production.

I understand that the job description is not a comprehensive list of my job duties, and it is up to me, along with my manager’s guidance, to determine the best and most efficient way to accomplish my job duties and responsibilities. I also understand that should my job duties change significantly, which may occur based on the business needs of Owl’s Nest; it is my responsibility to notify the Deli Manager so that my job description is updated accordingly. I acknowledge that the job description will be used as the basis for my performance review.

Signature

Printed Name

Date