

Job Description
Deli Manager
Driftless Market, LLC

Because our current manager Cena is leaving to raise a family, the Driftless Market on Main Street in Platteville WI, is hiring a creative, caring and energetic person to manage its deli. To start this will be a 35 hour per week position. Please see the job description below.

Purpose: Deli Manager is responsible for delicious food served from our deli. The deli manager reports directly to the owners.

General Responsibility: Oversee daily tasks to keep the kitchen running smoothly, keep the deli fully stocked with hot soups, take-and go options and baked goods.

Basic job duties include

- prepare and organize all deli items, including creating recipes and food ingredient lists
- purchase food and kitchen supplies
- make sure kitchen staff is trained on proper food preparation, kitchen safety techniques and health standards under Serve Safe Standards
- set daily and weekly cleaning schedules for the kitchen,
- hire, train and discipline employees and set work schedules.
- monitor pricing, food cost, waste and employee hours, doing their best to optimize profit
- create the best dining experience possible for customers
- take, prepare, and make sure that special orders are delivered
- be familiar with Local Foods, Wisconsin Artisan cheeses and the Buy Local Idea
- enthusiastically express the mission of the Driftless Market

Job skills beyond kitchen

- **Customer-Service:** Deli manager interacts with customers. Being friendly and courteous will help keep customers coming back.
- **Attention to Detail:** Deli managers have to keep their eyes on a lot of elements: food standards, costs, safety, etc.
- **Leadership:** Deli managers must be leaders in the kitchen, rallying their team during heavy shifts, resolving conflicts and getting the job done.
- **Management Skills:** Deli managers not only deal with food, they also have to deal with costs, pricing, and creating work schedules.
- **Organizational Skills:** Keeping work schedules, shipments, cleaning schedules and more organized is crucial to the job.
- **Problem-Solving Skills:** Dealing with employee conflict, and wrong stock orders is part of a Deli manager's job. Being able to come up with a solution quickly is a needed skill.
- **Speaking Skills:** Deli managers need to accurately and easily communicate standards and cooking methods to staff, give orders and speak with customers clearly.
- **Stamina:** Deli managers can expect long days around hot cooking elements, much of it on their feet.