



Job Description

Job Title: Kitchen Clerk

Department: Deli

Reports To: Kitchen Supervisor and/or Deli Manager

Shift Schedule: TBD

Starting Wage: TBD

General Purpose of the Job:

The purpose of a Kitchen Clerk is to execute made-to-order meals, prepare various deli foods, keep deli items prepped and ready all while providing exceptional and timely service. The Kitchen Clerk will spend most of their day preparing hot and cold ready-to-eat foods to pre-established standards and amounts. A small percentage of time will be spent providing customer service as needed.

Essential Job Duties and Responsibilities:

- Provide responsive, exceptional, and timely service to customers and co-workers
- Direct hand in the creation or preparation of deli items.
- Assist on updating displays, house specials and catering events.
- Identify potentially hazardous foods and cross-contamination and act accordingly on how to best proceed.
- Aware of proper food preparation, safety techniques and health standards.
- Attentively and accurately assist in routine temperature checks.
- Treat co-workers with respect and kindness. Be a team player.
- Cooperate with co-workers, supervisor's and manager continuously.
- Communicate to direct supervisor or manager pertaining any deli issues or matters.
- Document and incidents that may occur within or outside of the deli and communicate these incidents with supervisor or manager.
- Listen attentively and implement tasks that may be delegated to you by supervisor or manager.
- Execute a daily list of tasks specific to your scheduled shift.



- Remain flexible when incidents, emergencies or call-ins arise.
- Multi-task between keeping a clean work environment, attending to customer, and completing daily tasks.
- Work to develop skills as a cook, always making sure quality is the standard.
- Execute other duties as assigned by supervisor or manager as needed.

Supervisory Responsibilities:

The position of Kitchen Clerk has no supervisory responsibilities.

Education and/or Experience:

- No education requirement's
- At least 1-year experience in food service.

Certificates, Licenses, Registrations:

- Valid Driver's License or Photo ID
- Social Security Card
- U.S. Passport (to substitute for Photo ID & SSC if needed)
- WA State Food Handlers Certificate (must have upon starting date)

Qualifications:

- Basic reading/writing/math skills
- Basic/Intermediate cooking knowledge and ability.
- Knowledgeable on use of commercial and industrial machines: i.e., deli slicers, food processors, dishwashers, ovens etc. and able to use them safely.
- Knowledge in food preparation.
- Ability to work in close quarters with other individuals.
- Dependable and Flexible on availability.
- Multitasking and prioritizing abilities necessary.
- Ability to hold cleanliness to a high standard.
- Understanding of food safety standards.

Physical Demands:

Physical demands of the position entails standing, walking, use of your hands, reaching above your head and speaking/hearing most, if not all the time during any given shift.



Additionally, as a kitchen clerk you may be required or asked to assist in lifting up to 50lbs.

Additional Information:

Schedules may differ upon season and business changes. Flexibility in your availability may be necessary for proper coverage or business needs.

****Please sign below to acknowledge job requirement's****

I, _____, have read and accept the terms of the position.

X _____

(Employee's Signature)

Date: _____

Manager's Signature: _____