

Deli Assistant Manager

Full Time Position



Who we are We are an award-winning grocery store, locally owned and operated since 1986. We are a fun place to work with friends that talk about food and work to provide food for your community! We take a serious approach to workplace safety and security. We provide job and leadership skills training with opportunities for advancement.

Job Summary

We are looking to hire a hands-on Deli Assistant Manager to operate and supervise Deli operations.

Responsibilities

- Performs duties in a safe and efficient manner.
- Ensures that all department personnel are trained in the store's method of performing department activities.
- Greets customers and provides them with prompt and courteous service and assistance as needed.
- Monitors the receiving and unloading of merchandise to:
 - Ensure that the product received accurately reflects the items and counts listed on vendor invoices
 - Ensure accurate billing and pricing
 - Confirm quality, code dates, counts, and condition
 - Enforce receiving procedures according to store policy
- Orders and maintains inventory to ensure freshness, product quality, and turnover, to maximize sales and minimize out-of-stocks or overstocks.
- Ensures that all displayed shelves are properly stocked and always faced according to product movement, tag allocations, and the department standards.
- Ensures that all meat cuts are properly trimmed and attractively presented.
- Ensures that product pricing makes adequate allowances for tare weights and shrink, as applicable.
- Ensures that perishable merchandise is rotated in accordance with department policies and product code dates.
- Implements a procedure for making regularly scheduled inspections of packaged products for freshness and visual appeal, pulling products for re-wrapping as required.
- Ensures that all signs and prices are maintained accurately and are correctly positioned over each respective product.
- Takes care of damaged, out-of-code and spoiled products according to department procedures and takes positive action to control shrinkage and pilferage losses.
- Ensures front-end (POS) accuracy and integrity.
- Monitors and enforces a regular and effective housekeeping and sanitation program that meets all the standards established by the department and all applicable health rules and regulations.
- Evaluates and reacts to performance issues and actively recruits as necessary. Carries out performance appraisals; supports a counseling and training program for new employees.
- Participates in training activities to increase personal skill levels and improve

Requirements Must meet the legal and company policy age required to perform specific job functions. We can teach you everything else that you need to know!

Benefits Health care benefits are available including medical, dental, drug and vision coverage. Company sponsored 401-K retirement plan. Paid vacations and paid holidays.

Pay \$17-\$18 hr. depending on experience.

Hours 32-40 WK F/T

Shifts 11:30 am-8:30 pm Summer Hours, 10:30 am-7:30 pm Winter Hours.

Union UFCW

How to Apply Deliver or mail application to Attn: Ryden, Gary & Leo's IGA, 730 1st Street, MT 59501

Email to rydeno@garyandleos.com

Apply online at: https://www.garyandleos.com/Pages/20160/Havre_Employment_Openings/