



## **Swinomish Casino & Lodge Job Description**

**Job Title:** Deli Cook / Cashier  
**Department:** Deli

### **SUMMARY**

The Clerk will work on the serving line and prep area preparing salads, sandwiches, dressings, compotes, and vegetables behind a pantry counter as orders are issued by the deli cashier while also supplying the needs of the customers. They will prepare food according to established guidelines. The clerk will maintain the work area above Federal Health Standards. The Deli Clerk is also responsible for sometimes operating the cash register and maintaining the condiment and beverage areas of the Deli.

**ESSENTIAL DUTIES AND RESPONSIBILITIES** include the following:

- Food prep and portion control including proper cooking methods, proper food handling techniques, maintaining proper food temperatures and ensuring a safe and sanitary work environment;
- Set up the Deli areas;
- Prepare food as directed;
- Maintain stock rotation;
- Responsible for money received while operating the cash register;
- Check out and return bank from the money room;
- Maintain stock and appearance of condiment and beverage area;
- Clean the Deli and concessions area as directed;
- Responsible for efficient service of all deli menu items;
- Provide exceptional customer service;
- Must be available to work an open schedule including nights, weekends and Holidays.
- Other duties and responsibilities may be assigned.

### **QUALIFICATIONS:**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

**EDUCATION and/or EXPERIENCE:**

Basic math and reading skills, some prep cook experience preferred. Understand portion control measures and the importance of speed and food appearance. Must be self-motivated, work well under direction, and have a willingness to learn and adapt to the deli atmosphere. Must be able to operate a cash register, cash handling experience preferred. Working knowledge of money, the ability to calculate sales and change in a fast-paced atmosphere. Must be self-motivated and have a willingness to learn and adapt to the concessions atmosphere and work in a fast paced environment.

**LANGUAGE SKILLS:**

Ability to read and comprehend simple instructions and be a self starter.

**MATHEMATICAL SKILLS:**

Basic math skills in all units of measure, using numbers, fractions, and decimals.

**CERTIFICATIONS:**

Food Handlers law requires food handlers to be free of any disease that can be transferred through food. A current Health Card must be obtained within fourteen (14) days and a Tips Card within sixty (60) days of employment if deemed necessary for your position.

**PHYSICAL DEMANDS:**

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to stand; walk; use hands to finger, handle, or feel; reach with hands and arms; stoop, kneel, crouch, or crawl; talk or hear; and taste or smell. The employee must frequently lift and/or move up to 40 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, depth perception, and ability to adjust focus.

**WORK ENVIRONMENT:**

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly exposed to extreme heat with room temperature, convection ovens, cook tops, buffet tables, boiling water, steam, and hot oil. In addition, the employee continuously works around hazardous kitchen utensils such as knives and meat slicers. The employee is frequently exposed to wet floors and/or humid conditions. The noise level in the work environment is usually loud.