



Job Description

Job Title: Meat & Seafood Manager

Department: Meat & Seafood

Reports To: General Manager and/or Assistant Manager

Pay Range: \$24-28.50

General Purpose of the Job:

The general purpose of the Meat & Seafood Manager is to oversee all aspects of the Meat and Seafood Department including daily tasks around cutting and packaging meat and seafood products, ensuring cleanliness of the department, ordering and tracking/monitoring inventory figures.

Essential Job Duties and Responsibilities:

- Cutting and wrapping meat or seafood as necessary.
- Execute temperature checks regularly.
- Ensure display or grab-n-go cases are appealing and organized.
- Rotate product in cases and display trays consistently.
- Keep the department, cases, and equipment clean and up to health standards.
- Assist customers in a timely and friendly manner.
- Responsible for ordering and inventory management.
- Establish relationships with vendors and brand reps.
- Organize and facilitate holiday orders and pre-orders for pertinent holidays.
- Communicate to General Manager or Assistant Manager with any conflicts, concerns or issues within the department or with customers.
- Coordinate with the Assistant Manager for any schedule needs/changes within the department.
- Coordinate with Deli Manager regarding their orders from Meat vendors and use of any 'nearing end of life' products.
- Issue any progressive discipline warnings necessary within the department.
- Assist in the hiring process and training of all new staff within the department.
- Be mindful of product, sales, promotions or cooking tips to relay onto customers.
- Abide by purchasing standards for meat and seafood quality and freshness.
- Practice safety and awareness in all tasks.



Supervisory Responsibilities:

This position is responsible for oversight of one Lead and one clerk.

Education and/or Experience:

- No education requirements
- Minimum 1-year in Meat and Seafood Department w/ experience in cutting.

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.
- Exceptional customer service and interpersonal communications.
- Dependability/Flexibility on hours.
- Timely and Punctual.
- Able to handle and diffuse negative customer interaction.
- Knowledge/frequent use of sharp knives.
- Food safety understanding.
- Knowledgeable and conscientious of shrink.
- Ability/willingness to handle raw meat/seafood.
- Familiar with standard/traditional meat cuts.
- Comfortable working in small areas.
- Cleanliness and organization skill.
- Easily coachable and able to perform tasks as instructed.



Physical Demands:

The demands of this position will require standing, walking, the use of your hands, speaking and hearing most of the time. Additionally, this position will require the ability to reach above your head/should and lift 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.

Country Aire is an at-will employer and may terminate the employment relationship at any time, without cause, and with or without notice.

****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: _____