



Randall's Farm & Greenhouse

631 Center Street
Ludlow, MA 01056

Job Description: Deli Clerk/Donut Maker

Reports to: Lead Deli Clerks/ Executive Chef

The primary responsibilities of a Deli Clerk include Customer Service, slicing of meats and cheeses, making of sandwiches, packaging of baked goods and other products, basic food preparation including rotisserie chickens, stocking of supplies, dish washing, and daily sanitation. Donut assignments include making batter, operating, and cleaning donut machine. Follows all established Food Safety & Sanitation guidelines. Performs other related duties as assigned including assisting other departments.

Daily Tasks Include:

- Customer Service: Greeting customers promptly and politely, taking food orders accurately, serving prepared foods, slicing meats/cheeses, making sandwiches.
- Food Preparation: Stocking of sandwich bar, washing of produce for use, sandwich making, sandwich platters, cutting baked goods. Donut making as assigned. Rotisserie chickens as assigned.
- Packaging/Labeling/Merchandising: Packaging, pricing, and labeling products according to established guidelines including allergy information. Rotating and merchandising product attractively.
- Stocking of Supplies: Replenishing par levels of paper goods and food supplies.
- Daily Sanitation: Wiping counters and equipment utilizing appropriate chemicals, washing dishes including slicer parts, mopping deli area floor. Cleaning and stocking of donut machine as assigned. Cleaning of Rotisserie oven as assigned.
- **Maintains proper dress and adheres to company policies.**

Minimum Education: High School equivalency.

Age Requirement: Must be minimum 18 years old for slicer and donut machine

Minimum Experience: On the job training

Skills: Must be able to follow oral and written instructions and established procedures.

Physical Requirements: Prolonged standing/walking required. Moderate to strenuous physical effort: (lift/carry frequent up to 50#.)

Working Conditions: Subject to burns and cuts; exposed to hazards of heat and cold of freezer, wetness, and odors in kitchen; exposed to varying degrees of kitchen elements.