



Job Description

Title:	LINE PREP
Reports to:	DELI MANAGER, DELI LEAD, OWNERS
Reporting Relationships:	None
Salary Range:	\$10.00-\$14.00 per hour
Hours:	Full-Time: 40-45 Hours per Week depending upon operations tempo and seasonal fluctuations. Part-Time: A minimum of 10 hours per week.
Benefits:	Full-time: 1 Week Paid Vacation, Yearly Bonus (both available after one year of continuous service)

COUNTRY HOUSE DELI is a family owned business and opened in Bismarck in 1976. The Deli specializes in sandwiches, soups and salads, and offers catering. Soon to be available is a sandwich pub offering beer and alcohol.

Summary of Position:

Country House Deli is looking for a hard charging and capable individual looking for a position of responsibility. Applicants must possess a high level of integrity and strong work ethic.

The Line Prep is primarily responsible for production of sandwiches and other menu items. The Line Prep also assists the Deli Prep in preparing prep work for making deli salads.

Duties & Responsibilities:

- **Sandwich Preparation:** Line Prep crafts sandwiches for customers. They receive a customer request and carefully select cuts of meat and bread, such as white, whole wheat, or rye. They dress the sandwich with garnishes such as chopped onions and lettuce between slices of bread.
- **General Food Preparation:** Line Prep cut and prep vegetables and meats for sandwiches. To prepare for the restaurant's opening, they may slice cold meats and cheese by hand or machine. They make garnishes for sandwiches such as sliced pickles and sliced tomatoes.
- **Line Cooking:** Depending on where they work, Line Prep may be required to cook, mix, and season other ingredients to create dressings, fillings, and various sandwich spreads. They may also cook meats for hot sandwiches.
- **Perform Cashier Duties:** Line Prep may be asked to handle all forms of money during their work shift. They are required to use a cash register or a point of sale system to record customers' orders and total their bills, collecting payments from guests and giving back change.
- **Station Cleaning and Restocking Supplies:** Restocking condiments and other supplies as needed is another task of sandwich makers. They ensure everything is in place to serve customers throughout an entire shift. They place food neatly according to established procedures in a timely way. Furthermore, they clean and maintain all areas of their workspace to promote a clean image and maintain sanitation standards.
- **Back/-Of-House Cleaning/Dishwashing:** When the line is slow, Line Prep help with general cleaning, such as taking out garbage, wiping tables, vacuuming, sweeping, mopping and doing dishes.
- **Customer Service:** Ensure that all guests feel welcome and are given responsive, friendly and courteous service at all times.
- **General Labor:** Aid in achieving company objectives in quality, service and cleanliness.
- **Teamwork:** Fill in where needed to ensure guest service standards and efficient operations. There is no such thing as "not my job".
- **Routine Equipment Maintenance:** Ensure that all equipment is kept clean and kept in excellent working condition through personal inspection and by following the restaurant's preventative maintenance programs.
- **Rules and Regulations:** Understand and comply with all federal, state, county and municipal regulations that pertain to health, safety and labor requirements of the restaurant, employees and guests. Observe all house rules as provided by the owners.

Qualifications:

- Be 18 years of age or older
- **Food preparation** – meat slicing, cutting and preparation of food
- **Customer service** – helping customers and answering phones is sometimes a part of this job

- **Interpersonal skills** – patience, attentiveness, and upbeat communication are skills a sandwich maker must use when preparing sandwiches for patrons
- **Physical requirements** – Line Prep are on their feet for the majority of their shift and are occasionally tasked with lifting or cleaning heavy objects up to 50 pounds and able to work in a standing position for up to 5 hours, stamina to work 40-45 hours per week required and be in good health
- **Memorization** – Line Prep are expected to learn their restaurant’s menu and sandwich options, including the order in which certain sandwiches are made
- **Collaboration** – Line Prep are usually part of a food service team and must work well with others to create a seamless customer experience
- **Organizational skills** – the duties that Line Prep take on are managed simultaneously throughout a shift, requiring them to multitask effectively and prioritize

Country House Deli is an early morning to late evening business, open Monday-Saturday. This position requires the employee to have the flexibility to work varied morning, afternoon, and evening hours throughout the week including Saturdays.

TO APPLY: You will need to fill out an employee application, but adding a resume is also recommended. **DO NOT MAIL APPLICATIONS OR CALL.** Bring the application in person and be prepared for an on-the-spot interview should the owner have the opportunity to do so.

CH Deli is an equal opportunity employer. For the safety of current employees and benefit of customers...all applicants are subject to criminal background checks and drug testing.

