

Market Manager

Job Description:

Responsible for managing meat department operations, supervising meat department team members, maintaining proper inventory levels and merchandise displays, complying with food safety and quality standards, and achieving meat department sales, profitability and waste goals.

Major Tasks and Responsibilities

- Provides a high level of customer service
- Manages meat department operations and department employees. Holds department meetings to update employees on policies and procedures. Creates work schedules in the department.
- Responsible for compliance with safety, sanitation, merchandising and food quality policies and regulations.
- Meets or exceeds all budgeted sales and profit goals.
- Receives and inspects meat shipments. Conducts meat inventories and orders meat supplies as needed.
- Ensures all products are fresh and meet company quality standards. Maintains the proper rotation of meat products. Checks for out-of-date products daily and follows appropriate product salvage policies and procedures.
- Trains team members on standards of cutting, processing, weighing, wrapping, receiving and rotating meat products.
- Regular, predictable, full attendance is an essential function of this job.

Qualifications

- Knowledge as a meat cutter preferred
- Retail, deli, grocery, meat, and/or management experience is preferred.
- Demonstrated leadership capabilities, including managing/supervising employees, training employees, and driving and communicating results.
- Strong interpersonal skills, organizational skills and an attention to detail required.
- At least 18 years of age.

Work Place Conditions

- Working in refrigerated and damp conditions (30-40 degrees)
- Frequently requires lifting objects up to 30 pounds. Regular lifting of containers up to 75 lbs. with assistance.
- Ability to operate safely power equipment and sharp knives.
- Frequent exposure to cleaning agents.
- Long periods of standing with frequent reaching and bending.