Deli Production Lead

The Kootenay Co-op is looking for a full-time Deli Production Lead who is passionate about cheese, olives, and fine foods to join our Deli department! If you're great at leading a team, providing great customer service, and eager to build strong working relationships, apply now! **This position is for 32-40 hours per week. Mornings and some weekend availability is required.**

SKILLS + QUALIFICATIONS

Required:

- Foodsafe Level 1 certification
- First Aid Level 1 certification
- Experience and/or professional training in food/retail industry
- Strong organizational skills; ability to supervise staff, manage inventory, oversee product preparation, and maintain productive workflow
- Technical expertise with deli equipment and machinery
- Excellent customer service and communication skills
- Ability to handle stressful situations calmly and constructively
- Cooperative, respectful communication style

Preferred:

- Experience in Co-op, retail grocery, or local food sector
- Familiarity with POS/inventory systems
- Knowledge of whole, natural, and organic foods, and their impact on local communities
- Understanding of cooperative principles

DUTIES + RESPONSIBILITIES

- Supervise daily operations for full-service cooler and cheese showcases
- Maintain department cleanliness and comply with Interior Health Regulations
- Maintain inventory flow, stock rotation, and accurate pricing
- Handle invoices and receiving processes accurately
- Plan and execute product displays and merchandising in coordination with the Deli Manager
- Assist with product selection, merchandising, and promotional displays
- Handle customer inquiries and provide knowledgeable assistance
- Record shrinkage/ trim and spoilage accurately
- Overseeing product flow for full-service case including best before dates
- Ensure compliance with all internal and external health and safety regulations, as well as employee policies and procedures
- Other duties as required

WHY WORK AT THE KOOTENAY CO-OP?
Employees of the Co-op are truly unique. Our friendly, talented staff have created a culture of inclusiveness + teamwork, along with a passion for bringing organic, sustainable food to the Nelson area. Employees receive a store discount, health + dental benefits, RRSP contributions, and competitive wages. We value work-life balance, continuous improvement, and maintaining a friendly work environment where each staff member can get involved in making the Co-op a great place to shop & work.

Rate: $22 - 28/ hour depending on experience

This position is for **32 - 40** hours per week. **Mornings + some weekend availability is required.**