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# Example of Deli Supervisor Job Description

Our company is hiring for a deli supervisor. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for deli supervisor

* Lead the Deli and Kitchen Department operations in accordance with established department standard practices, in the absence of the Assistant Store Manager- Fresh
* Duties include, but are not limited to, creating staff schedules, monitoring labor and food costs, and most importantly, leading and coaching team members to perform at the highest level possible
* Lead the Deli or Bakery Department operations in accordance with established department standard practices, in the absence of the Assistant Store Manager- Fresh
* Inspects team members for cleanliness, uniforms, identifications
* Assesses team member performance
* Ensures the scale systems are in working order
* Ensures cleanliness of cheese aisles, storage area, and work area for safety
* Stocks cheese department
* Assists with driving sales in the cheese department
* Checking daily production orders to ensure fulfillment of customer orders

## Qualifications for deli supervisor

* Must be personable and outgoing, willing to engage with guests
* Must be able to work from 6 am to 2 pm Monday through Friday
* Experience operating manual/power slicers and scales preferred
* Minimum one year supervisory experience in a customer service and/or deli environment preferred
* Experience in inventory and invoicing procedures
* Ability to interact effectively with a variety of people