

Help Wanted: Full-Time Floor Team Lead/Supervisor

Looking for a change? Want to step out of the hospitality industry, but not sure which way to go? Join our team!

Stemmler's is an award-winning business with a deep tradition of supporting the local community and their farming families. We strongly believe in providing exceptional quality foods and customer service without sacrificing quality. Even those with food sensitivities can look to us for peace of mind. While we have built our reputation on excellence and innovation, providing exceptional customer service will always be the key to our success. We are proud of our past, excited about our future and are looking for a **Full-time Floor Team Lead/Supervisor** to join our growing team!

Transition from hospitality to our food retail business is a smooth one. Hours fit for a better work/life balance. Every Sunday and Stat day off. Broaden the skill set you already have! We are looking for your enthusiasm!

We are located 6 km from the St Jacobs Farmer's Market in Heidelberg. Public transportation is not available to our Retail Store location. Having your own vehicle or a reliable ride to and from work is a must. On site parking available.

In this role you will

- Provide exceptional customer service and provide information about different products
- Food preparation (training will be provided)
- Ensure display cases are clean, accurately signed and attractively merchandised
- Confirm all products are properly labeled and correctly dated
- Check products and packaging for quality defect
- Work with meat slicers and scales
- Maintain department cleanliness according to established standards
- Work with other team members to prepare produce for soups and other specialty products
- Perform other duties as assigned
- Operation of POS system
- Oversee and lead employees.
- Carry out and attain the missions and the goals of our company.
- Resolve work-related issues and recommend solutions to improve productivity and product quality.
- Provide oversight and direction to the employees in accordance with the company's policies and procedures.
- Train staff in job duties, safety procedures, and company policies.
- Empower employees to take responsibility for their jobs and goals. Delegate responsibility and expect accountability and regular feedback.
- Foster a spirit of teamwork and unity among employees that allows for disagreement and an appreciation for diversity while maintaining supportiveness and working effectively together to enable each employee to succeed.
- Train staff on any changes to company policies or job requirement

- Lead the employees to meet the company's expectations for productivity, quality, and goal accomplishment.
- Provide effective performance feedback through employee recognition and disciplinary action when necessary.
- Maintain effective and transparent communication

Qualifications

- Minimum of 2 years experience working in a supervisor/team lead role in a food related industry.
- Able to effectively communicate both verbally and in writing.
- General knowledge of various employment laws and practices and employee relations.
- Leadership ability and team building skills to effectively supervise subordinates.
- High degree of resourcefulness, flexibility, and adaptability.
- Must have the ability to plan, organize, develop, implement and interpret.
- Provide a list of all previous employers and their contact information.

Job Type: Permanent

Benefits:

- Extended health care
- On-site parking

Experience:

- Retail Experience: 2 year (required)

Work remotely:

- No