

Deli Lead (Seasonal)

- Oversee day to day deli operations
- Prepare sandwiches, salads, soups and snacks for our guests
- Maintain proper food handling procedures and food storage requirements
- Maintain cleanliness of area including food preparation areas
- Ability to operate cash register
- Oversight of elevator operators and customer service
- Servsafe certified a plus

Seasonal positions typically run through the end of November. All positions require availability on weekends and holidays. Shifts between 7:30 a.m.- 8:00 p.m. Great customer service skills needed in all positions.

Download an application [here](#). Completed applications and questions can be emailed to darlab@chimneyrockpark.com