

# We're Hiring

## DELI LEAD

### Save A Lot

**First Posting:** Enrolled Menominee Tribal Members Only

**Closing Date:** May 15, 2026

**Minimum Pay Rate:** \$15.50

**Status:** Variable On-Call

#### General Overview of Job

Under the general supervision of the Meat Manager, Store Supervisor and Retail Manager. The purpose of this position is to manage the daily operations within the deli, which includes tasks such as assisting with ordering, inventory, preparing, and packaging deli items, as well as assisting customers with their orders, and following food safety regulations. The Deli Lead is responsible for ensuring the deli meets performances standards and has knowledge in the use of food services equipment.

#### Essential Functions

- Ensuring a positive customer experience from beginning to end.
- Prepare and assemble deli foods.
- Operate all food preparation machines and equipment.
- Slice meats and cheeses.
- Must demonstrate multi-tasking in a fast-paced operation.
- Ordering supplies, minimizing waste and ensuring freshness.
- Receive, unload and store products upon delivery.
- Monitor or maintain stock levels to avoid over and under stock problems.
- Ensure the deli department is maintained neat, clean, organized and safe workplace
- Menu planning and ongoing assessment of menus, adjusting choices as needed.
- Perform other duties as assigned.

#### Minimum Qualifications

High school diploma or equivalent is required. At least two (2) years of experience in the food services industry is required, preferably a grocery store deli. Candidate must have ServSafe certificate or obtain one within thirty (30) days of starting employment.

#### Other Skills, Knowledge, Abilities

- Excellent communication skills, focusing on customer service.
- Familiarity with food services guidelines.
- Ability to work effectively within a team.
- Ability to operate kitchen and food services equipment.
- Excellent organizational skills and attention to detail.
- Ability to fulfill customer orders efficiently and accurately.
- Planning and implementing menu change.

#### Behavior Expectations

Must be able to maintain a positive, professional relationship with coworkers. Must be able to interact with other departments in a spirit of compromise. Must be able to take on additional responsibilities in a spirit of cooperation and teamwork. Must be able to maintain an atmosphere of trust, fairness, and respect and be mutually supportive with co-workers. Must be able to maintain strict confidentiality





#### Part-Time Benefits:

- 401(k) Retirement Plan
- Flex Spending Account (FSA)
- Career Growth Opportunities
- Excellent Work Atmosphere

#### Apply:

Applications can be submitted through the online application portal or by emailing [HR@wolfriverdev.com](mailto:HR@wolfriverdev.com) to request a paper application.

 [www.wolfriverdevelopment.com](http://www.wolfriverdevelopment.com)

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DEVELOPMENT COMPANY

**Mission:** To assertively build an expanded array of opportunities for the Menominee Nation by staying competitive in tomorrow's world.

**Vision:** To develop opportunities through sustainable profits.