

Bartender - Servers

Qualifications

- Ability to work in a Team-oriented, fast paced event driven environment
- Ability to communicate with employees, co-workers, management staff and guests in a clear business-like and respectful manner which focuses on generating a positive enthusiastic and cooperative work environment.
- Ability to speak, read and write in English
- Possess valid alcohol service Smart Serve Card
- Ability to Handle Cash accurately and responsibly
- Ability to calculate basic math functions
- A minimum 2 years experience working in a fast paced bar environment

Responsibilities

- Responsible for serving alcoholic drinks to guests, following standard recipes and policies and procedures
- Responsible for completing accurate opening and closing inventory on product
- Assures the equipment is operable and clean prior to start of event
- Responsible for arranging bottles to make an attractive display behind the bar
- Responsible for checking identification of guests in order to verify age requirements for purchase of alcohol
- Maintain Cleanliness of bar and surrounding areas utilizing sanitation procedures
- Responsible for collecting payment and reconciling change fund at the end of the event
- Responsible for recognizing guest that are visibly intoxicated and taking action to cut off alcohol to such individuals
- Maintains sanitation, health and safety standards in work areas
- Must show demonstrated ability to meet company standard for excellent attendance.

Concession Cook

Qualifications

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Ability to speak, read and write in English
- Ability to work well in team-oriented, fast paced, event-driven environment
- Posses valid food handling certificate
- A minimum of 1 year experience as a line cook in a fast paced, busy environment.

Responsibilities

- Responsible for cooking and packaging food product which is prepared to order or kept warm until sold
- Receives verbal orders from the front counter staff for food product requirements for guest orders.
- Responsible for maintaining quality and production standards on all menu items. Food must be fresh and of high quality when served to our guests.
- Responsible for the portion control and serving temperatures of all products served in the concession stand
- Responsible for cleaning, stocking, and restocking of workstation and displays
- Responsible for operating large volume cooking equipment, such as grills deep-fat fryers and ovens.
- Ensures that all work areas and equipment are clean, food products are properly stored, utensils are clean and put away and floor is swept and mopped at the end of a shift.
- Maintains sanitation, health and safety standards in work areas.
- Must show demonstrated ability to meet the company standard for excellent attendance.

Restaurant Server

Qualifications

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Ability to speak, read and write in English
- Must be 18 of age or older
- Ability to work well in team-oriented, fast paced, event-driven environment
- Ability to calculate basic math functions (addition, subtraction, multiplication, division, percentages) as related to cash/credit transaction and cash reconciliation.
- Ability to handle cash accurately and responsibly
- Restaurant and or fine dining experience required

Responsibilities

- Responsible for taking orders from guests, and serving those meals
- Responsible for serving beverages, checking ID per the Policy and Procedures
- Must have a valid Smart Serve certification
- Responsible for entering all orders at the POS Terminal
- Responsible to follow up on your kitchen orders, ensuring that all food is served in a timely manner
- Responsible for presenting final bill for payment, accept payments and provide change
- Responsible for replacing tableware, linens when necessary
- Assists in setting up the restaurant, prior to opening
- Maintains sanitation, health and safety standards in work areas
- Must show demonstrated ability to meet the company standard for excellent attendance

Cashier

Qualifications

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Ability to speak, read and write in English
- Must be 18 of age or older
- Ability to work well in team-oriented, fast paced, event-driven environment
- Ability to calculate basic math functions (addition, subtraction, multiplication, division, percentages) as related to cash/credit transaction and cash reconciliation.
- Ability to handle cash accurately and responsibly

Responsibilities

- Responsible for greeting guests taking orders for food and beverage products
- Responsible for preparing simple foods and beverages utilizing company recipes and portion standards. Maintain the highest quality standards and portion consistency
- Responsible for accepting payment from guests and making change as necessary
- Responsible for counting all monies at the end of shift, and neat and efficient manner
- Responsible for keeping the work area and surroundings clean using sanitation standards
- Responsible for memorizing the product menu available at each concession location
- Assist in clean up and break down of the concession area at the end of the event.
- Must show demonstrated ability to meet the company standard for excellent attendance.

Dishwasher

Qualifications

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Ability to speak, read and write in English
- Ability to work well in team-oriented, fast paced, event-driven environment
- Some experience, in this fast paced environment would be an asset

Responsibilities

- Responsible cleaning all dishes from to the Dish Pit for cleaning
- Maintains sanitation, health and safety standards in work areas
- Assisting in other areas as directed by the Chef
- Must show demonstrated ability to meet the company standard for excellent attendance

Beer Vendor

Qualifications

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment.
- Ability to speak, read and write in English
- Must be 18 of age or older and have a Smart Serve Certification
- Ability to work well in team-oriented, fast paced, event-driven environment
- Ability to calculate basic math functions (addition, subtraction, multiplication, division, percentages) as related to cash/credit transaction and cash reconciliation.
- Ability to handle cash accurately and responsibly
- Must do well in crowds, loud and show high energy, interacting with customers

Responsibilities

- Responsible for serving beverages, checking ID per the Policy and Procedures
- Maintains sanitation, health and safety standards in work areas
- Must show demonstrated ability to meet the company standard for excellent attendance

Restaurant Line Cook & Catering Cook

Qualifications:

- A minimum of 2 years of experience in line cooking or Catering cooking.
- Must be able to communicate clearly with managers, kitchen and dining room personnel.
- Be able to reach, bend, stoop and frequently lift up to 40 pounds.
- Be able to work in a standing position for long periods of time (up to 9 hours).

Responsibilities:

- Prepares a variety of meats, seafood, poultry, vegetables and other food items using Chefs recipes for cooking in ovens, grills, fryers and a variety of other kitchen equipment.
- Assumes 100% responsibility for quality of products served.
- Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Stocks and maintains sufficient levels of food products at line stations to assure a smooth service period.
- Portions food products prior to cooking according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area including tables, shelves, grills, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles and stores and rotates all products properly.
- Completes required tasks within assigned time frames.
- Tracks and reports any food waste.
- Assists in food prep assignments during off-peak periods as needed.
- Opens and/or closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Cooks only items generated from the restaurant point-of-sale system
- Performs related duties such as helping to wash dishes as needed, preparing recycling, cleaning around restaurant and help with any other projects as assigned by the Chef.