

JOB DESCRIPTION

Job Title: Server

Department: Front of House

Reports to: Restaurant Manager

SUMMARY

Responsible for coordinating serving stations and providing customers with quality service.

PRIMARY RESPONSIBILITIES

1. Greet guests and provide them with menu information, including preparation techniques, specials, and wine pairings.
2. Communicate with dining room and kitchen personnel.
3. Take food and beverage orders using appropriate procedures.
4. Ensure all items are prepared and served accurately.
5. Process guest orders in a timely and accurate fashion.
6. Observe customers to ensure satisfaction.
7. Serve food and beverages according to standard procedures.
8. Total bill and accept payment.
9. Assist bus people and the host/hostess.
10. Stock station and perform assigned side duties.

ADDITIONAL RESPONSIBILITIES

All other duties as assigned.

KNOWLEDGE AND SKILL REQUIREMENTS

1. Prefer at least one year of previous serving experience.
2. Must be able to speak, read, and understand the primary languages of the work location.
3. BarStarts Certification.
4. Must be able to perform simple math calculations.
5. Must be able to move quickly and stand for up to six hours at a time.
6. Must be able to lift trays of up to 40 pounds.
7. Must have customer service experience.
8. Must be 21 years of age.

WORKING CONDITIONS

High noise levels, hot, must be able to lift 40+ pounds.