



Title: Server
Reports To: Executive Chef/Kitchen Manager/Service Leader
Status: Full-time & part-time positions open; Non Exempt (hourly+tips)

You greet customers, provide friendly and prompt service in our neighborhood's only full-service restaurant, processing payment, bussing tables, as well as handle limited food prep.

Job Duties/Responsibilities:

- Maintain a positive attitude of a high standard and quality for food and service.
- Perform front of house duties including greeting, serving, bussing, prep and barista.
- Adhere to Standard Operating Procedures and follow Checklists.
- Perform a variety of customer service duties such as responding to questions, explaining the restaurant concept, answer telephone calls and provide pertinent information.
- Relay guest comments or suggestions to the manager on duty.
- Read, understand, follow and speak basic cooking directions and standardized recipes.
- Safely uses equipment and supplies to perform tasks most efficiently and effectively.
- Assist with inventory control, product stocking, rotation and waste management.
- Properly handle and store raw or prepared foods and non-food supplies.
- Follow health and sanitation standards to properly clean dishware, equipment, work stations and kitchen facilities before, during and after service.
- Attend all scheduled employee meetings and bring suggestions for improvement.
- Perform other related duties as assigned by the Head Chef, Kitchen Manager or Supervisor.

Qualifications:

- At least one year serving experience, some food prep experience preferred
- Enthusiastic and positive demeanor.
- Basic understanding of professional cooking and knife handling skills.
- Understanding and knowledge of safety, sanitation and food handling procedures.
- Must be able to work early mornings, weekends and some holidays.
- Professional communication skills.
- Ability to take direction, work in a team environment and work calmly and effectively under pressure. Problem solving abilities, be self-motivated and organized.
- Commitment to quality service, and food and beverage knowledge.
- Strong value for healthy/whole foods, community engagement and social enterprise.
- Willingness to work with youth in job skills programming.