



Front Desk Attendant

Front Desk Attendant checks in guests and welcomes with a friendly smile. They complete the entry transaction accurately and efficiently, while assuring security, informing safety rules, upcoming activities and directing guests for a smooth and hassle free entry.

Basic Function: Welcome guests, accurate input of information, maintain security standards.

Responsibilities:

- **“Welcome”** all incoming guests in a friendly manner. **(BIG SMILES)**
- First impression of guest – greets then does needs assessment to properly inform and recommend the best promotional offerings.
- Answer multi-line telephone system, take accurate messages, direct telephone calls and respond to simple inquiries in a courteous manner.
- Operate computerized cash register to make change for guests and process currency transactions efficiently and accurately.
- Total cash register and balance at end of each shift and record it accordingly.
- Recommend accurate information on all special programs, activities and upcoming events with min of three per guest. Remain aware of all activities, events and safety rules.
- Monitor lawful entrance of guests.
- Report any misconduct of patrons and/or employees to management immediately. This includes stealing, damaging of games/property and drug/alcohol use.
- Provide assistance in party check-out procedure as needed.
- Give tours of facility if needed.
- Assist guests with special requests.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.
- Communicate with supervisor to maintain front desk inventory and supplies.
- Perform other related duties as assigned.
- Responsible for general upkeep of entrance, exit and eating areas.

Skills: Communication skills, currency aptitude, customer service skills, excellent phone etiquette, organization, professionalism, stress management.

Experience: Prior cash register experience helpful.

Position Reports to: Assistant GM and Team Management.



Attraction Attendant

Attraction Attendants monitor and operate attractions while ensuring a memorable visit for all guests.

Responsibilities:

- Greet all guests as they approach attraction with a friendly smile and fun acknowledgment.
- Assist with guest awareness or questions on how to use attraction or game. Clarify and enforce all attraction rules.
- Explain the attraction operation and rules in a fun, safe and encouraging way.
- Responsible for general cleanliness of the attraction, dining areas and restrooms.
- Operate and monitor attraction with safety and cleanliness as top priority at all times.
- Refer to individual attraction process manual for details.
- Assist guests with any special requests or special needs. Safety first.
- Communicate with supervisor any necessary repair and maintenance issues, ride inventory and supplies.
- When safety is in doubt – close the attraction and locate supervisor.
- Follow all procedures regarding safety, injury, or emergency situations that may occur while working your position.
- Be knowledgeable about all other attractions and the general facility to respond to guest requests with accuracy.
- Report any misconduct of patrons and or employees to management immediately. This includes stealing, damaging of equipment/property, drug/alcohol use, etc.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.
- Perform other related duties as assigned.

Skills: Great personality, willingness to serve customers, positive communication, outgoing, professionalism, creativity, multi-tasking .

Position Reports To: Reports to immediate Attractions Supervisor and general management team.



Redemption / Video Attendant

Redemption/Video Attendants will monitor the arcade area assisting guests with questions, instruction and solving guest problems, while ensuring an enjoyable visit for all guests.

Responsibilities:

- Welcome all guests with a friendly smile, and ensure they are enjoying their visit.
- Keep safety and cleanliness a top priority at all times.
- Responsible for general cleanliness of redemption/video area.
- Monitor game floor while running redemption counter.
- Answer and solve all game card issues.
- Demonstrate game play for new guests.
- Maintain and update all required safety and inspection standards and inspection records.
- Correct simple game issues / repair in video/redemption machines. Report all games that are not working properly to supervisor.
- Transact the exchange of point value for redemption prizes.
- Properly record all exchanges in POS system.
- Ensure redemption counter/shelves remain fully stocked and in proper presentation order.
- Report any misconduct of patrons and/or employees to management immediately. This includes stealing, damaging of equipment/property, drug/alcohol use, etc.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.
- Perform other related duties as assigned.

Skills: Great personality, customer service skills, professionalism, positive communication , exude confidence, organization, planning, enthusiastic.

Position Reports To: Party Runner reports to Party Host, Party Supervisor and Events Manager.



Laser Tag Attendant

Laser Tag Attendants coordinate schedule, monitor and operate the laser tag experience while ensuring a memorable visit for all guests.

Responsibilities:

- Greet all guests as they approach attraction with a friendly smile and fun acknowledgment.
- Assist with guest awareness or questions on how laser tag works, clarify and enforce all rules.
- Coordinate game schedule and rotation of general public and party guests.
- Laser tag experience
 - Briefing: communicate a scripted instructional experience. The briefer welcomes the guests, explains the features of the laser tag equipment and demonstrates how it is used, game play and rules.
 - Vesting: suit up guests and instruct proper way to put on the laser tag equipment.
 - Monitor game play for a safe, fun game experience inside the laser tag arena. Use system technology to change game play scenarios depending on level of players.
 - De-vesting: coordinate and instruct guests returning from their game how to take off the laser tag equipment, place them back on the vesting racks, and return to the lobby to get the results of their game.
 - Game announcement: announce guests results of their laser tag game by way of a television scoreboard monitor, an audio announcement over the lobby sound system, and an individual scorecard printout from the laser tag game computer.
- Refer to individual attraction process manual for process details.
- Operate and monitor attraction with safety and cleanliness as top of mind at all times.
- Responsible for general cleanliness of arena, briefing and vesting rooms.
- Assist guests with any special requests or special needs. Safety first.
- Communicate with supervisor any necessary repair and maintenance issues, ride inventory and supplies.
- Follow all procedures regarding safety, injury, or emergency situations that may occur while working your position.
- Be knowledgeable about all other attractions and facilities to respond with accuracy to guest requests.
- Report any misconduct of patrons and or employees to management immediately. This includes stealing, damaging of equipment/property, drug/alcohol use, etc.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.
- Perform other related duties assigned.

Skills: Great personality, drama skills, willingness to serve guests, positive communication skills, outgoing, professional, creativity, ability to multitask.

Position Reports To: Reports to immediate Attractions Supervisor and management.



Ride / Safety Attendant

PURPOSE:

Monitor all play areas and attractions to ensure safe, clean, fun, play experiences while interacting with guests to elevate and personalize the overall experience. Gently enforce all rules, but not compromise safety standards for fun.

Responsibilities:

- Supervise and assist kids and parents through the play experience by ensuring safe behavior and providing physical assistance if required.
- Know and enforce (GENTLY) all REV'D UP rules and guidelines.
- Report any unsafe conditions or misbehavior immediately.
- Constantly patrol for cleanliness. Take action or report any unclean conditions immediately. Including game area, eating area, the play park and bathrooms.
- On an hourly basis: check the following areas of REV'D UP for unsafe conditions and cleanliness. Take action immediately to correct.
 - Restrooms
 - Dining areas
 - Attraction areas
 - Welcome and reception area
 - Game room
 - Party rooms
- Interact with the children and parents, BE PLAYFUL.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.
- Report any misconduct of patrons and/or employees to management immediately. This includes stealing, damaging of games/property and drug / alcohol use.
- Assist any teammate when needed or as assigned by the managers.



Party Team

Party Central Reception

Party receptionists welcome party guests with a friendly smile, a warm hello, and are able to inform, organize, give direction, and entertain the arriving guests while waiting for remainder of group.

Responsibilities:

- Welcome all guests with a friendly smile.
- Identify party parents immediately – welcome, inform, and instruct where to go.
 - Inform party parent of party agenda & room time.
 - Verify all party information with parents, including number of guests, food orders, and attraction scheduled times.
 - Ensure parents read, initial, and sign release of forms.
 - Take additional food orders. Must be knowledgeable of entire menu. Communicate with kitchen. Adjust party tab.
- Give direction to where their party is staging or begin check-in process during slower party periods.
 - Collect and organize gifts from arriving party guests.
- Handle and escort late party guests.
- Work with Party Host to ensure final payment is posted prior to party's departure.
- Must be knowledgeable of all aspects of REV'D UP programs and activities.
- Responsible for general cleanliness of work area, entrance and party staging area.
- Execute your role's guest service performance standards on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.
- Report any misconduct of patron and or employees to management immediately. This includes stealing, damaging of equipment/property, drug/alcohol use, etc.
- Perform other related duties assigned.

Skills: Great personality, willingness to serve customer, positive communication, outgoing, professionalism, multitasking, phone etiquette.

Position Reports To: Party Receptionist reports to Party Supervisor and management team.



Party Host

Party Host creates safe, fun, and personalized birthday parties, where the birthday child is the center of attention. They ensure smiles, laughter, excitement, and positive emotions, resulting in meaningful birthday memories that will last a lifetime.

Responsibilities:

- Pre-planning, personalizing, organizing, and facilitating birthday parties that deliver a safe, fun, and active party for the children, value-packed and hassle free for the parents.
- Welcome all party guests with a smile, and review party format and agenda with parents.
- Facilitate the party staging area while waiting for remaining guests.
 - Organize game or activity to keep guests interested and having fun while waiting.
 - Uncover personal favorites of the birthday child to include in your party.
- Stay with the party the entire time.
 - Lead and facilitate children in safe, organized, fun, and unique activities and games.
 - Interact with children and parents throughout all phases of the birthday party, while being prepared for the next group to arrive.
 - Prepare, assist with the smooth transition and set up of chosen attractions.
- Facilitate serving, clearing and reset of entire party room celebration.
 - Ensure requested food is properly displayed and served within the party room.
 - Always interact and engage with guests.
 - Keep party room looking crisp, fresh and aesthetically pleasing at all times.
- Always work with safety and cleanliness as top of mind at all times.
- Assist party runner in preparation, cleanup, organization, entertainment, and flow of next party.
- Finalize party balance and ensure it is paid prior to departure of guests. (Party Supervisor assists on busy days).
- Participate and host in REV'D UP hosted special events.
- Report any misconduct of patrons and/or employees to management immediately. This includes stealing, damaging of equipment/property, drug/alcohol use, etc.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.
- Perform other related duties as assigned.

Skills: Leadership capabilities, customer service, professionalism, positive communication, energetic, time management, creativity, organization, planning, enthusiastic.

Experience: Prior experience working with children beneficial. Recreation, camp or sports counselors, and drama experience a plus.

Position Reports To: Party Host reports to immediate Party Supervisor and Events Manager.



Party Runner

Party Runners assist the Party Host in all aspects of the birthday parties. Runners setup, organize, clear and clean in the party room. Party Runner assures a total quality experience that allows the Party Host to be available to interact and entertain.

Responsibilities:

- Help prep and organize food activities in the party room, including setup, cleanup and room turnover.
- Prepare party rooms for scheduled birthday parties with required table settings, including paper products, eating utensils, and decorations.
- Assist Party Host in ensuring requested food is properly displayed and served within the party room, while interacting with guests.
- Clean and clear as you transition between party room events.
 - Clean entire party room, including floor, according to REV'D UP standards at conclusion of each birthday party.
 - Ensure guests personal items are not left behind.
- Always work with safety and cleanliness as top of mind at all times.
- Party Assistants can help serve and assist with interactive games for large or younger parties.
- Report any misconduct of patrons and/or employees to management immediately.
- This includes stealing, damaging of equipment/property, drug/alcohol use, etc.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.
- Perform other related duties as assigned.

Skills:

Great personality, customer service, professionalism, positive communication, confidence, organization, planning, enthusiastic.

Position Reports To:

Party Runner reports to Party Host, Party Supervisor and Events Manager.



Expediter (for parties or groups)

The communication link between party runners, party host and kitchen staff and will coordinate all outgoing food items from the kitchen to the party rooms.

Responsibilities

- Act as the communication link between runners, servers and kitchen staff and will coordinate all outgoing food items from the kitchen.
- Collects food from window and organizes it on trays as it appears on the order.
- Supervise kitchen staff to assure a high standard of plate presentation and food quality.
- Keeps track of time spent cooking food items and distributing food items as needed.
- Keeps updated on recipe changes. Ensures proper recipe procedures to maintain a high quality and consistent product.
- Keeps entire kitchen clean; stocks and sets up rotations.
- Keeps prepared food continuously moving out of the kitchen and into proper party room.
- Communicates ticket times and potential problems with service/kitchen staff and managers.
- Completes assigned prep work for stocking and set up of station. Breaks down and cleans party prep station thoroughly at close of shift.
- Requisitions products on a timely basis. Operates and maintains equipment properly.
- Cleans and sanitizes throughout the shift.
- Ensures proper rotation of all products and stocks products to par. Labels, day dots and signs all products.
- Keeps immediate supervisor promptly and fully informed of all problems or unusual matters of significance and takes prompt corrective action where necessary or suggests alternative courses of action that may be taken.
- Performs all duties and responsibilities in a timely and effective manner in accordance with established company policies to achieve the overall objectives of the position.
- Maintains a favorable working relationship with all other company employees to foster and promote a cooperative and harmonious working climate, which will be conducive to maximum employee morale, productivity, efficiency and effectiveness.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.

Skills: Great personality, customer service, professionalism, positive communication, confidence, organization, planning, enthusiastic. Basic knowledge of food preparation and kitchen skills helpful.

Experience Basic knowledge of food preparation, as well as culinary essentials, is helpful

Position Reports to: Expediter reports to Immediate Supervisor and Kitchen Manager.



Prep Cook

Summary of Position: Cook and prepare a variety of food products including meats, seafood, poultry, vegetables, sauces, stocks, breads and other food products using a variety of equipment and utensils according to the daily prep list.

Duties & Responsibilities:

- Complete opening and closing checklists.
- Refer to daily prep list at the start of each shift for assigned duties.
- Use our standard recipes for preparation and portioning of all products; portion food products prior to cooking according to standard portion sizes and recipe specifications.
- Understand and comply consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
- Promptly report equipment and food quality problems or product shortages to the Kitchen Lead and/or facility General Manager.
- Maintain a clean and sanitary work station area including but not limited to tables, shelves, walls, fryers, convection oven, flat top range and refrigeration equipment.
- Close the kitchen properly and follow the closing checklist for kitchen stations. Assist others in closing the kitchen.
- Attend all scheduled employee meetings and bring suggestions for improvement.
- Perform other related duties as assigned by the Kitchen Manager or manager-on-duty.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.

Qualifications:

At least 6 months experience in a similar capacity.

Must be able to communicate clearly and effectively.

Be able to manage food waste to help manage food inventory, production and waste.

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.

Must have exceptional hygiene and grooming habits.

Ability to multi-task.



Line Cook

Reports to: Kitchen Manager

Summary of Position: Accurately and efficiently cook meats, fish, vegetables, soups and other hot food products as well as prepare and portion food products prior to cooking. Also perform other duties in the areas of food and final plate preparation including plating and garnishing of cooked items and preparing appropriate garnishes for all hot menu item plates.

Duties & Responsibilities:

- 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.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly. First in, first out.
- Assists in food prep assignments during off-peak periods as needed.
- Closes the kitchen properly and follows the closing checklist for kitchen stations. Assists others in closing the kitchen.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Kitchen Manager or General Manager.
- Prepares a variety of products for cooking in a variety of kitchen equipment.
- Accepts 100% accountability for excellence of products served.
- Following the brand standards consistently with respect to 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.
- Prior to cooking, all products are portioned according to brand standards.
- Maintains cleanliness of work station area including but not limited to tables, shelves, grills, broilers, fryers, sauté burners, flat top range and refrigeration equipment.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.

Qualifications:

- At least 6 months experience in a similar capacity.
- Must be able to communicate clearly and effectively.
- 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.
- Must have exceptional hygiene and grooming habits.



Kitchen Lead

Reports to: Facility General Manager

Summary of Position: The Kitchen Lead is responsible for the supervision and training of kitchen staff, in addition to the production, quality assurance, and profitability of all menu items in Rev'd Up Fun. Reporting directly to the General Manager, the Kitchen Lead will assist with the creation of recipes for menu items, supervise line cooks to ensure quality controls are adhered to, and assist with the control of inventory.

Duties & Responsibilities:

- Ongoing assist with menu planning and maintaining a high level of quality and profitability in all food & beverage offering.
- Include input into capturing and capitalizing on foodservice trends with General Manager.
- Recommend and implement preparation to reduce costs of goods sold (COGS) and supervise all kitchen personnel to insure correct methodologies are followed.
- Maintain a clean and safe work area adhering to food safety and health standards.
- Prioritize and delegate tasks in kitchen layout and prep.
- Techniques to insure speed and quality of menu.
- Maintain par-stocks of food product for all menu items requisition through Kitchen Manager all product required in a timely manner for prompt delivery to kitchens and clientele.
- Ensures food ingredients are stored in their designated area and rotated in the proper manner
- Provide input into catering menus and develop new menu items.
- Handles and trains others to clean kitchen equipment carefully and safely to prevent damage or injury. Works efficiently and effectively to gather, wash, cut, season, cook and store quality ingredients.
- Monitor menu item volumes and sales mix with General Manager to ensure par-stocks are maintained. Other kitchen duties as assigned by the General Manager.
- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.

QUALIFICATIONS Minimum 4 years combined kitchen/cooking experience, supervisory/ management experience, and industry related culinary/ hospitality post secondary education. Effective interpersonal, oral, and written communication skills. Willingness to be flexible with roles to include interaction with food & beverage customers and other guests where required. Maintain good rapport with suppliers and sales people from various partners. Must be punctual, dependable and flexible to work evenings, weekends, and holidays. Ability to work under pressure and take initiative in a fast paced environment. Positive attitude and a willingness to learn supervision and direction of line cooks and kitchen attendants. Must have a neat appearance and be well groomed.



Dishwasher

Reports to: Kitchen Lead

Summary of Position: Wash and clean tableware, pots, pans and cooking equipment. Keep the dish room and equipment clean and organized.

Duties & Responsibilities:

- Load, run and unload dish machine.
- Keep the dish machine clean and report any functional or mechanical problems immediately.
- Monitor dish machine water temperature to ensure sanitary wash cycle.
- Wash and store all tableware and kitchenware.
- Keep dish room clean and organized.
- Maintain adequate levels of clean tableware for dining room and kitchen.
- Bag and haul dish room trash to dumpster at designed times.
- Handle tableware carefully to prevent breakage and loss.
- Maintain adequate levels of dish detergents and cleaning supplies.
- Clean food preparation and production areas as required.
- Be available to fill in as needed to ensure the smooth and efficient operation of the restaurant as directed by the kitchen lead, General Manager or PIC.
- General cleaning duties.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Other restaurant tasks as required by management or leadership.

- Execute the guest service performance standards of your role on a daily basis.
- Notice opportunities and take action to facilitate social interactions with families.
- Look for moments to surprise, engage guests with enthusiasm and go above and beyond using your own authentic personality.
- Create and perform your signature move and interact with guests on an ongoing basis.

Dishwasher Description:

- Be able to work in hot, wet, humid and loud environment for long periods of time.
- Be physically able to lift, reach, bend and stoop.
- Be able to work in a standing position for long periods of time.
- Be able to safely lift bags, cases and stacks weighing up to 60 pounds up to 30 times per shift.
- Must have exceptional hygiene and grooming habits.
- Be able to communicate clearly and effectively.
- Other restaurant tasks as required by management or leadership.



Food Counter Attendant

Primary Duties

Food attendants greet customers and answer their questions about meal specials or specific diet requests. They also take orders, serve meals and beverages for dining in, carryout and replenish stocking stations with utensils, condiments, napkins and drinking cups. Some work in dining rooms, clearing tables for customers, cleaning them and setting them up for new arrivals.

Administrative Duties

More experienced food attendants might train new employees on operational procedures, instructing them on the proper ingredients and portions for menu items. They also inform newly hired food attendants about the proper safety and sanitation policies. Some record temperatures at steam tables, walk-in freezers and refrigerators to ensure food is prepared or stored at safe temperatures. All employees are responsible for clocking in and getting proper credit for the hours they work.

Work Environment

Most food attendants spend significant amounts of time on their feet, though they usually get occasional breaks to rest and unwind. They often deal with stress from demanding customers and the fast-paced nature of lunch and dinner rushes. Food attendants are prone to cuts, burns, slips and scrapes, so they must take precautions when preparing or serving meals. They are usually required to wear rubber-soled shoes because of the food and grease build-up on floors.

Education and Training

Being a food attendant has no special educational requirements, but some employers might prefer hiring those with high school diplomas or GEDs. Training mainly takes place on the job, though some establishments may hold classroom training for restaurant philosophy, servicing procedures and safety. New attendants may also be required to observe experienced workers or read employee manuals before serving customers.



Bartender

Reports to: Facility General Manager

Summary of Position: Provide friendly, attentive, and timely service to create an exceptional experience for all our guests. Each bartender's primary objective is to show our guests such a marvelous time that they will want to return again and again, using the brand standards to deliver the same quality drinks time and time again.

Duties & Responsibilities:

- Maintain a guest focus while performing duties proactive in providing service.
- Assume 100% responsibility for a quality guest experience.
- Take orders from guests and beverage orders from servers.
- Prepare and serve alcoholic and non-alcoholic drinks consistent with the facility's standard drink recipes.
- Learn the names and personally recognize our regulars.
- Record drink orders accurately and immediately after receipt into the register system.
- Accept guest payment, process credit card charges and make change (if applicable).
- Wash and sterilize glassware.
- Prepare garnishes for drinks and replenish snacks for bar patrons.
- Maintains bottles and glasses in an attractive and functional manner to support efficient drink preparation and promotion of beverages.
- Clear and reset tables in bar area.
- Present drink menus, make specific recommendations and answer questions regarding beverages.
- Maintain cleanliness in all areas of the bar including counters, sinks, utensils, shelves and storage areas.
- Receive and serve food orders to guests seated at the bar and those who walk up to order.
- Report all equipment problems and bar maintenance issues to bar supervisor.
- Assist the restocking and replenishment of bar inventory and supplies.
- Thank guests for their visit and invite them to return.
- Attends all scheduled employee meetings and bring suggestions for improvement.
- Notify General Manager or PIC any time a guest is not 100% satisfied with their experience .

Qualifications:

- Be 18 years of age.
- Must possess a positive attitude and work well with other team members.
- Must be able to work unsupervised .
- Must have the ability to handle money and operate a point-of-sale system.
- Be able to work in a standing position for long periods of time (up to 5 hours).
- Be able to safely lift and easily maneuver trays of food frequently weighing up to 20 to 25 pounds.
- Be willing to follow direction and ask questions for clarification if needed.
- Be able to work in a fast-paced restaurant environment.