

Job Title: Front-Of-The-House

Reports to: Supervising Manager or Person-In-Charge

Responsibilities:

- Maintains, fills and Ensures food is properly labeled, garnished and utensils are in place.
- Keeps serving and dining areas clean.
- Replenishes napkin holders and salt/pepper shakers.

Basic Requirements:

- High School Diploma or equivalent.
- Must have proficiency with the English Language (speaking, reading, and writing).
- Minimum of three years experience with relevant food preparation and in the hospitality industry.
- Must have culinary ability to execute recipes with the technical understanding of all cooking methods.
- Must have basic math skills and ability to analyze digital and analog thermometers, scales, and other measuring devices.
- Some relevancy supervisory experience.
- Must have proficiency with kitchen tools and equipment without restrictions
- Must have relevant knife skills.
- Must be able to follow directions.
- Must be neat in appearance.
- Must be able to work independently and as a team.
- Must have strong multi-tasking skills.
- Must have excellent communication skills.
- Must be able to work cooperatively and respectfully with a diverse set or co-workers, staff, management and guests.
- Must be able to work in a fast-paced and diverse environment.
- Must be customer service oriented.

Additional Qualifications:

- ServSafe certification within the first year of employment.
- Previous experience in a restaurant environment preferred.

Physical Demands:

Must be able to routinely lift 50 lbs without restrictions

- Continuous: standing manual dexterity, reaching, walking, lifting, handling.
- Frequent: pushing/pulling, bending, ascending and descending stairs and ladders.
- Occasional: climbing, squatting, kneeling sitting.

Note: This job description may vary and change based upon the needs of the business.