



Title: Food Service Attendant	Team: Food Service
Reports to: Food Service Director	Status: Seasonal

Summary

Provides excellent guest service by efficiently handling transactions with guests. Runs register and performs other duties in food service under the direction of the Food Service Manager. The Food Service Attendant is responsible for the following:

Responsibilities

- Delivers excellent customer service
- Models appropriate guest and partner interaction at all times
- Grows sales by Up-Selling
- Operates cash register to conduct transactions, including opening and closing procedures and daily deposits
- Ensures work area is properly stocked and is kept in a clean and organized order
- Prepares and serves food
- Ensures portion control and food quality to minimize loss
- Assists with cleanliness and organization of the dining room, windows, and doors of the restaurant
- Restocks items when needed
- Assists in ensuring health codes and safety standards are followed to maintain a high health score
- Adheres to company policies
- Performs other duties as assigned by management

Qualifications

- Possess an outgoing, friendly personality and the desire to provide quality service.
- Ability to convey a professional image to guests.
- Ability to speak effectively in one-on-one and small group situations.
- Ability to read and interpret documents; to write reports and correspondence.
- No prior experience needed. Must complete company orientation and cashier training before beginning work.
- Ability to add, subtract, multiply and divide. Ability to perform these operations using units of American money.
- Must possess good computer skills.
- Ability to provide a flexible schedule to work nights, weekends, holidays, and special events as needed.
- Required to use hands and fingers regularly. Ability to lift/move up to 10 pounds. Required to walk, stoop, kneel or crouch frequently. Must be able to stand regularly.