

## Job Title: Back Team Member

FLSA Status: Non-Exempt



**POSITION SUMMARY:** Accountable for all aspects of food quality, cleanliness, labor costs, production, maintenance and service of the restaurant and outside events as applicable.

### How it's Done...

#### Preparing Food that Celebrates our Passion for Ingredients

- Prepares food according to specifications by using approved recipes, proper portioning, and food prep logs/tools
- Conducts regular visual and taste tests to ensure food is of highest quality and prepared according to specs
- Restocks front line with prepared product during peak volumes and/or in accordance with time & temperature
- Adheres to food safety standards and reports any questionable food deliveries and/or practices
- Prepares food volume based on sales compared to existing inventory and incoming orders
- Receives food orders; cleans, organizes, and rotates items in the walk-in cooler
- Helps manage inventory control
- Pays careful attention to presentation of food
- Ensures product is being prepared at peak volume periods

#### Creating an Environment that Showcases Handcrafted Preparation

- Showcases the preparation of certain menu items in the front of the house and samples freshly prepared items as appropriate during peak business hours
- Frequently cleans the kitchen area, grill, restrooms, and equipment, and assists in maintaining overall restaurant cleanliness

#### Providing Services that Invites Interaction with Our Guests

- Interacts with and engages guests and other team members
- Creates guest orders as requested and ensures the accuracy of each order when working the service line
- Busses dining room area during peak volume periods

### It's All About...

#### Keeping it Real

- Being yourself
- Having a positive attitude and a genuine desire to make others happy
- Being confident yet open to asking for support
- Having pride in who you are and what you do
- Taking personal accountability

#### Serving One Another

- Letting others be themselves
- Treating each other with care & respect
- Welcoming new members to the team
- Enjoying being part of a team and helping others
- Being dependable and reliable
- Being self-motivated and action-oriented
- Communicating effectively and positively
- Holding each other accountable
- Never walking past a problem
- Making recommendations for improvements

#### Serving the Guest

- Having a desire to serve others
- Making each guest feel welcome and appreciated
- Anticipating guests' needs and personalizing conversations
- Enthusiastically conveying a passion for food and sharing flavor exploration
- Being empowered to making it right for the guest
- Being thoughtfully generous

#### Learning & Growing

- Being curious
- Taking initiative to understand and learn
- Applying what you learn
- Sharing what you learn

**POSTION REQUIREMENTS:** High school diploma or equivalent required; age requirements may apply in order to remain in compliance with State and Federal laws. Prior restaurant kitchen experience is preferred. Ability to communicate in English is required; Spanish comprehension is helpful. Fundamental reading, writing, math and computer /POS skills are required. Must have access to adequate transportation and complete the administrative driving requirement. May be required to reach, bend, stoop, climb, and/or lift up to 50 pounds. May be required to operate/access equipment at standard heights while walking or standing during entire shift. Hazards include, but are not limited to, slipping, tripping, burns, cuts, abrasions, and falls. Must be willing to work a variety of shifts, sometimes extending beyond eight hours, based upon local operating hours. Must be able to work weekends and holidays. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.