



Waterfront Grille

Server

SUMMARY:

Responsible for providing dining service to all guests in an efficient, courteous and professional manner in accordance to Props landing Waterfront Grille service standards.

MEETING PERFORMANCE EXPECTATIONS:

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Responsibilities listed below are representative of the knowledge, skills and/or ability needed to effectively execute this job. Reasonable accommodations may be made to enable individuals with disabilities to perform these essential functions.

ESSENTIAL DUTIES OF THE POSITION:

- Responsible for prompt, efficient and courteous service of food and beverages to restaurant guests in accordance with Props Landing standards.
- Performs necessary tasks to service guests; i.e. Taking and filling all food and drink orders and assisting in maintaining guests dining area in a clean and neat manner.
- Responsible for the guests needs on a continual basis ensuring all requests will be promptly fulfilled.
- Responsible for receiving payment from guests in a prompt and courteous manner.
- Responsible for adhering to established cash control policies and procedures of Props Landing
- Performs as a team member & assist other restaurant personnel with maintenance (side work, opening/closing duties) as necessary.
- Assists in maintaining a clean and sanitary area at all times in full accordance with health regulations.
- Responsible for cleaning all tables, resetting them for new seating; ensuring tables are set in accordance with Props Landing standards.
- Address the guest complaints to resolve them quickly and courteously in accordance to Props Landing standards.
- Performs other duties as assigned.

THE COMPANY REQUIRES EVERY ASSOCIATE TO:

- Maintain a consistent, timely and regular attendance record.
- Encourage mutual respect among co workers by setting positive examples.
- Maintain a professional reputation in the company and community.

EDUCATION and/or EXPERIENCE:

- High School diploma or general education degree.
- One (1) year of full service restaurant experience.

SPECIAL QUALIFICATIONS:

- Must be able to pass company pre-employment drug and alcohol test.
- Serv Safe Certification preferred.
- Alcohol Awareness Certification (CARE) preferred (Certification is required within one (1) year of placement) if applicable.

LANGUAGE SKILLS:

- Must be able to effectively communicate in one-on-one and small group situations.
- Must be able to read, interpret and apply instructions and technical terminology furnished in written, oral or diagram form.

MATHEMATICAL SKILLS:

- Must be able to add, subtract, multiply and divide in all units of measure, using whole numbers, percentages, common fractions, and decimals.

REASONING ABILITY:

- Must be able to apply commonsense understanding to a variety of situations, in order to collect data, analyze facts, and determine appropriate response.

- **PHYSICAL DEMANDS:**

- While performing the duties of this job, the Associate is regularly required to:
- Talk and hear;
- See and adjust focus to include close, distance, depth, and peripheral vision;
- Stand, walk, run, sit, balance, stoop, kneel, climb, crouch and/or crawl;
- Handle objects, tools and controls; reach with arms and hands.
- Lift and/or move objects weighing up to fifty (50) pounds.

WORK ENVIRONMENT:

- While performing the duties of this job, the Associate is regularly exposed to:
- A low-to-moderate noise level (offices).
- A moderate-to-loud noise level (public areas).
- Chemical solutions such as cleaning, polishing and lubricating compounds.
- At times may be exposed to unusual indoor and outdoor elements, such as extreme temperatures, wet or humid conditions, chemicals, fumes, airborne particles, dirt, dust, and other hazards.