

CASHIER/FOOD RUNNER



REPORTS TO

Chef/Kitchen Manager

ABOUT US

It takes characters to brew beer with character, and we at Ska Brewing Co. have been doing that since 1995. Our award-winning craft brewing roots are firmly planted in Durango, Colorado, where we work hard and play harder. Our community-minded organization does all it can to give back to the town we love.

ABOUT THE JOB

The cashier/food runner position requires professional customer service skills. This position meets and greets guests, answers questions about both our food and beer menu; and ensures that the food delivered to guests is at its best, all within a timely manner. Proper cash handling and point of sale system trouble shooting are a must. This position also assists in dishwashing and as such a valid food handler's certification is required.

RESPONSIBILITIES

- Deliver, or "run" food to tables once a good order has been prepared
- Clearing and cleaning tables, filling water glasses
- Maintaining cleanliness in the kitchen and customer areas
- Returning plates to the kitchen
- Cash and credit transactions
- Assist the prep cook and line cook when necessary
- Balancing the register at the end of the shift

OUR IDEAL CANDIDATE

- Must be at least 21 years of age
- Should have a strong focus on quality, safety and efficiency
- Previous restaurant experience preferred of at least 1 year
- Positive professional attitude
- Team player with the ability to work calmly and effectively under pressure
- Strong multi-tasking skills
- Possess a food handler's card from an accredited course or be willing to obtain one
- May be required to work additional hours, nights, weekends and some holidays as dictated by the work load and staffing
- Must be competent with computerized register system and have good cash handling skills. Must have experience in retail sales, and be professional, polite, and reliable
- Ability to follow standardized, written recipes and verbal instruction
- Fundamental understanding of sanitation, cleanliness and personal hygiene
- Regular, predictable, and dependable attendance

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- Must be able to speak, read and understand basic cooking directions
- Must have problem solving abilities, be self-motivated and organized

BENEFITS

- Medical, Dental and Vision Insurance
- PTO
- 401k
- In-house tab account

MARCH 6, 2017