

JOB TITLE	Server
FLSA	Non – Exempt
REPORTS TO	Restaurant Manager

JOB SUMMARY

Provide friendly, responsive service to create an exceptional dining experience for all of our guests. Each server's primary objective is to show our guests such a marvelous time, they will want to return.

RESPONSIBILITIES

- Monitor and observe guests dining experience to ensure guests are satisfied with the food and service, and respond promptly and courteously to correct any problems.
- Serve food or beverages to guests, and prepare or serve specialty dishes at tables as required.
- Present menus to guests and answer questions about menu items, and other restaurant functions and services.
- Inform guests of menu changes and daily specials, and make recommendations for guests to enjoy.
- Clean tables after guests have finished dining.
- Roll silverware, set up food stations or set up dining areas to prepare for the next shift or for large parties.
- Stock service areas with supplies such as coffee, food, tableware, and linens.
- Prepare tables for meals, including setting up items such as linens, silverware, and glassware.
- Perform cleaning duties, such as sweeping and mopping floors, vacuuming carpet, tidying up server station, taking out trash, or checking and cleaning bathroom.
- Escort guests to their tables.
- Fill salt, pepper, sugar, cream, condiment, and napkin containers.
- Attend all scheduled employee meetings and offer suggestions for improvement.
- Coordinate with and assist fellow employees to meet guests' needs and support the operation of the restaurant.
- Fill-in for fellow employees where needed to ensure guest service standards and efficient operations.

SKILLS & ABILITIES

- High School Diploma, preferred
- Previous restaurant experience preferred
- Excellent Customer Service and Communication skills
- Team player
- Ability to work well in a fast environment