

JOB DESCRIPTION

TITLE: Server/Waitperson

DEPARTMENT: Food Services

REPORTS TO: Chef Manager

SUPERVISES: Not Applicable

JOB SUMMARY:

Our Servers and Waitstaff, working directly with the Food Services Manager, have a vital role in the smooth running of our kitchen and dining rooms, providing the highest quality, nutritious meals for our residents/patients. These individuals emulate the highest standards of excellence, which are directly reflected in the courteous, prompt presentation of eye-appealing, well-balanced meals and snacks.

DUTIES AND RESPONSIBILITIES:

- Greets our residents and informs them of daily menu choices; takes food and beverage orders and conveys to kitchen staff; promptly picks up (garnishing if needed) and serves food selections
- Performs food presentation such as dishing up and preparation of dish up stations; garnishing; offering and serving desserts.
- Sets up tables for meals; refills condiments as needed; buses and wipes down tables.
- Sorts, racks, presoaks or prewashes, as needed, and operates dishwasher for all soiled glasses, cups, plates and utensils following approved sanitation guidelines; hand washes all pots, pans, storage containers, kitchen tools and equipment; properly stores cleaned items.
- Sweeps, wet mops and/or brushes floors, as needed or directed by supervisor. Posts 'wet floor' sign to mopped floors.

Other duties as assigned which may include, but are not limited to:

- Fills in for absent waitstaff or dishstaff as needed
 - Assists with special events for residents/staff
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ENVIRONMENTAL/PHYSICAL/MENTAL REQUIREMENTS:

Servers and Waitpersons perform the majority of their duties in direct contact with our residents and the food service team. This requires these individuals to possess the ability to be on their feet much of the time, move freely about the kitchen and dining facilities

and lifting and carrying for a short distance up to 50 pounds. They must be able to bend, stoop and kneel frequently to retrieve objects from the floor. They must be able to read and comprehend preparation and serving instructions and follow these accurately. They must be able to verbally communicate with clarity, while understanding and explaining information that may be unfamiliar to our residents. The use of kitchen equipment, cutlery and serving utensils and handling of multiple plates and/or trays requires excellent eye/hand coordination, ability to operate equipment, the ability to handle multiple priorities at the same time, while simultaneously meeting deadlines in the kitchen and dining area.

QUALIFICATIONS:

EXPERIENCE: 1+ years experience in restaurant food service capacity preferred.

SKILLS: Demonstrated talent for interacting with a wide variety of people, particularly the elderly and their family members; ability to effectively organize and coordinate multiple priorities; ability to perform routine problem solving, under moderate pressure.

EDUCATION: High School diploma preferred but not required. Reading & effective communication skills required.

LICENSES/CERTIFICATIONS: State of Washington Food & Beverage Service Worker's Permit.

EMPLOYEE STATUS DESIGNATION

Non-exempt; regular; part-time; hourly