

All Star Labor and Staffing - Banquet Servers, Cooks, Dishwashers

Job description:

Banquet Servers: required to serve food and beverages to guests in a timely, courteous, efficient and accurate manner. Functions may include: Setting tables, Clearing tables, responding to guests requests. Perform all Banquet sidework as designated by the Banquet Supervisor. Attend to all needs of the guests during functions and function related duties. Must be familiar with and adhere to all liquor liability laws. Set up, tear down, and clean banquet areas for events, assure adequate supplies are ready for event preparation. Work as a team member to assure a successful banquet event.

Attend to guests needs and correctly execute the proper sequence of service. Clean and maintain stations: empty ashtrays, remove trash, wipe tables, remove empty glasses, push in chairs, etc. Maintain standards of sanitation, bar and personal hygiene and cleanliness, as well as beverage service techniques and safety all with regard to the safe handling of food and beverage products for guests consumption.

Bartending: Ensure that bar and equipment are in good working order and that the work area is clean and hazard-free. Perform duties in a safe manner; report any potential safety hazards to management staff. Scheduling flexibility including ability to work weekends, holidays, overnight, or overtime, based upon scheduling and business needs. You will be informed of the proper attire before reporting to job site. Familiar with Liquor Laws. Bars may be Full Bar or Beer, Wine, and Champaign. Required to Set Up and Break Down Bar. Some lifting may be required.

Cooks:

Must be quick when cooking, remember multiple orders and any special requests, have good communication skills and be able to multitask, especially when cooking several things at once. Must understand proper preparation technique, memorize certain recipes to ensure consistency, know how to time dishes when they must be completed at once, know how to cook in bulk without generating waste and know how to use commercial kitchen equipment such as meat slicers, salamanders (broilers), steamers, and utensils. Often under pressure to get meals prepared quickly, while ensuring quality is maintained and safety and sanitation guidelines are observed. Work hours may include early mornings, late evenings, holidays, and weekends.

Dishwashing: Operates dishwasher to properly clean all dish ware, silver ware and cooking utensils used in the kitchens, restaurants and banquets. Scrubs pots. Re-stocks all supplies in the assigned areas. General kitchen cleaning duties including the cleaning and mopping of kitchen floors and trash removal. Transport clean service ware and allocate in accordance with event order to supply the function or restaurant.

Other duties not listed here may be assigned as necessary to ensure the proper operations of the team. Lifting may be required.