

JOB POSITION: SERVER

The Role...

Honest Hospitality TC is looking for **Servers** who embody the restaurant's culture of genuine hospitality. Servers are expected to take ownership of every guest's experience, have a high level of emotional intelligence, and deliver thoughtful, welcoming, and professional service. They must have a strong, confident presence at the table and a comprehensive knowledge of food, wine and spirits.

Main Duties...

Primary duties and responsibilities include, but are not limited to, the following:

- Be able to effectively manage a minimum of five tables at any given time
- Always maintain a positive, and team-oriented demeanor
- Perform all side work applicable to assigned station
- Participate in Pre-Shift meetings and learn new menu items
- Welcome all guests and ensure guests receive responsive, professional and gracious service at all times
- Have full knowledge of food and beverage preparation including ingredients and dietary restrictions
- Describes features as needed, including menu changes and daily additions
- Answer any questions about the menu, specific food items, the wine list or any other inquiries the guest may have
- Liaise with support staff to ensure communication at all times about the wants and needs of guests
- Oversees table maintenance, coordinates service at the table with fellow team members
- Understand and perform job duties to the expectations of Honest Hospitality TC and the restaurant service, food, beverage and wine manuals
- Immerse themselves and become experts in the Honest Hospitality TC culture

Requirements...

Required Years of Experience: 1

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- Be able to communicate effectively and understand the predominant language(s) of our guests
 - Ability to think and communicate clearly in high pressure situations
 - Have working knowledge of food and beverage preparation and service
 - Be able to lift, handle and carry trays, small wares and equipment weighing up to 35 pounds
 - Possess basic math skills and have ability to handle money and operate a point-of-sale system
 - Organized and professional with excellent hospitality instincts
 - Experience with Toast POS System preferred
 - Must be highly organized, efficient and detail oriented.
 - Must be able to work on your feet for at least 8 hours

- Fast paced movements are required to go from one part of the restaurant to others
- Proficient basic math skills and possess the ability to handle money
- TIPS Certified within 180 days of employment
- Occasionally kneel, bend, crouch and climb as required
- Must be 18 years of age or older

Benefits & Perks...

- Real opportunities for growth and advancement
- Holidays off including Fourth of July, Thanksgiving, Christmas Eve and Christmas Day
- Paid personal and sick days
- Dining discounts at all company locations
- A schedule that works for you

Compensation...

Compensation: Hourly (\$4.00) + tips

Estimated Weekly Tips: \$1000

Based on your qualifications, our hiring team will be in touch to set up interviews.