



Position: **Server**

RESPONSIBILITIES AND DUTIES

- Perform set-up, clean-up and closing duties, as assigned by manager
- Familiarize oneself with all selections on menu
- Greet, seat, deliver menus, and take drink/appetizer orders
- Present specials, take main course orders, and enter orders correctly in POS system
- Ensure that customer dishes are correct and satisfactory
- Take necessary steps to ensure a satisfactory customer experience
- Handle payment as prescribed by standard operating procedures
- Effectively communicate and collaborate with other staff and manager

QUALIFICATIONS AND SKILLS

- Experience in food and beverage industry is required.
- Club/Hotel/Resort experience is preferred
- Ability to fulfill assigned tasks quickly and efficiently
- Calm, professional demeanor
- Must be at least 18 years old

JOB TYPE:

- Part-time with potential for full-time during summer months

SCHEDULE

- Expected to work some nights, weekends, holidays, and special events

EDUCATION & EXPERIENCE

- High school or equivalent (Minimum)
- Food Service: 2 years (Minimum)
- Club/Hotel/Resort Experience: 1 years (Preferred)

Please submit completed application to Sandra Doyle at SDoyle@rivernorth.cc