

## CATERING SERVING LINE ATTENDANT

**TYPICALLY REPORTS TO:** Concessions Manager

**STATUS:** Part-time Hourly

**JOB CODE:** 84CR1

### **PRINCIPAL FUNCTION:**

This position is responsible for the distribution of food items to customers in a cafeteria setting. As our singular goal is to be #1 in Event Hospitality, all of our managers, chefs and employees are "Hospitality Ambassadors."

### **ESSENTIAL RESPONSIBILITIES:**

- Prepare station prior to meal serving time.
- Ensure implementation of safety standards, neatness and sanitation of work areas.
- Ensure proper use of gloves, utensils, portion size of each item, temperature of hot and cold food, and the attractive presentation of all food items.
- Communicate in a timely manner with the kitchen staff regarding the amount of food on hand and its quality.
- Knowledge of the name and ingredients of each item being served.
- Return un-served food to the kitchen for proper storage.
- Serve customers in a prompt and courteous manner.
- Ensure compliance with all applicable health and safety regulations.
- Perform other related duties, tasks and responsibilities as required from time to time.

### **QUALIFICATIONS/SKILLS:**

#### **Required:**

- Ability to understand written and oral direction and communicate same with others.
- Ability to participate in a team environment.

#### **Preferred:**

- Experience in food service industry.

### **OTHER REQUIREMENTS:**

Must be able to work in extremes of cold and heat. Must be able to frequently lift and carry food and other items weighing up to 50 pounds and occasionally greater. Must be able to exert well-paced mobility to maneuver quickly among different areas of the facility. Hours are often extended or irregular to include nights, weekends and holidays.

Must be able to meet the following requirements with reasonable accommodation:

- Safely lift and balance a tray weighing 35 pounds, then proceed to walk and carry this tray for a distance of 150 feet
- Push and pull Queen Marys, carts, and flat beds the distance of up to .4 miles
- Must be able to stand for prolonged periods of time
- Must be able to grasp and apply pressure to an object with the fingers and palm. (Example serving and or removing a plated meal)
- Must be able to read and comprehend a BEO, diagram and any other documents to ensure that the guests' needs are met
- Ability to physically walk approximately one-fourth (¼) of a mile and the circumference of the unit several times a day
- Other lifting or physical requirements as added from time to time, or as required to perform the essential functions of this job.