



Job Title: Server

Status: Regular, Full-Time

Department: Restaurant-FoH

Reports to: Food & Beverage Director

Join a team of passionate hospitality professionals at Old Trail Golf Club & Restoration Restaurant with the opportunity to grow with our business by assisting our leaders in areas of banquets, special events, club lifestyle and recreational food venues. We are looking to add partners to our team who share our appreciation and commitment to a sustaining business with a bright and enduring future.

Restoration Restaurant has maintained itself as a local favorite providing take out business and continuing our platform for indoor & outdoor dining with a casual fare in a comfortable setting. Our established reputation draws in local regulars and tourism visitors alike to experience our delicious lunches, dinners, Sunday brunches, craft beer & local wine selections, as well as to host various banquet & wedding events.

Some of the added benefits of joining our team full-time include salary and paid time-off, as well as available health insurance and continuing education opportunities.

POSITION SUMMARY:

A server will be able to build positive relationships with members and guests through effective listening and verbal skills and creatively find ways to problem solve. Use experience, flexibility, high energy, and positivity to effectively work as a team member to meet and exceed goals and customer expectations. Be able to maintain a safe and positive atmosphere that welcomes and respects all individuals that enter our dynamic restaurant.

ESSENTIAL FUNCTIONS:

- Greet customers, take food/drink orders, and deliver food promptly when ready.
- Demonstrate the ability to interact with members, guests, and coworkers in a friendly, enthusiastic, and outgoing manner.
- Maintain knowledge of our full menu to be able to communicate clearly various specials, meal suggestions, drink pairings, as well as to properly answer food preparation questions, keeping in mind to always look for the opportunity to “upsell” products.
- Stock work area and keep work stations and equipment clean and sanitized.
- Ensure proper food handling procedures are followed when transporting, boxing, or making any kind of food or beverage product and ensure proper dating is done on all products in your area of responsibility.
- Know and review all emergency procedures and respond to emergency situations in accordance with policies and procedures; complete related reports as required.
- Maintain accurate records as required by the state health department code.
- Attend all staff meetings and in-service trainings.
- Perform other duties as assigned or any reasonable job requests.

**QUALIFICATIONS:**

- Certifications: ServSafe (preferred but not required)
- Work Experience(s): General Serving, Fine Dining Serving, Banquet Serving, and/or Customer Service (preferred but not required).
- Availability: Flexible and able to work nights, weekends, and holidays.

WORK ENVIRONMENT & PHYSICAL DEMANDS:

- The physical demands described here are representative of those that must be met by the employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.
- Remain alert with no lapses of consciousness.
- See, observe, and serve all sections of an assigned zone or area of responsibility.
- Ability to speak, read, and comprehend instructions, short correspondence, and policy documents, as well as to converse comfortably with customers.
- Ability to bend, twist, stand, and push/lift 40 lbs. to perform normal job functions.
- Ability to understand and do general math.

COMPENSATION:

- Hourly wage, plus tips
- Due to the impact of Covid-19, we are willing to supplement initial hourly pay rates to achieve a guaranteed wage.