



*Get Up and Go!*

## **JOB DESCRIPTION**

**POSITION: ARENA CONCESSIONS SERVERS**

**REPORTS:** Arena Food and Beverage Manager and/or Arena Food and Beverage Coordinator

**POSITION SUMMARY:**

This position is responsible for providing quick and efficient service to customers and a variety of duties relating to concession service including cold food preparation, stocking counters and steam table, and maintaining sanitation standards.

**QUALIFICATIONS:** He/she must be a high school diploma or equivalent. High school diploma or equivalent. He/she must be 18 years or older. He/she must be TIPS or TEAM trained or equivalent. He/she must demonstrate the ability to understand and implement written and verbal instructions. He/she must work well in a team environment. The ability to work independently and in a high stress, fast paced environment. He/she must have the ability to follow oral and written direction. He/she must be able to perform simple mathematical calculations. He/she must be able to speak, read, write and understand the primary language(s) used by guests who typically visit the work location. Must be able to stand and exert well-paced mobility for periods of up to four (4) hours in length and have the ability to bend and lift up to 10 pounds frequently. Must be able to speak clearly and listen attentively to guests and other employees. Hours may be extended or irregular to include nights, weekends and holidays.

**SALARY:** \$9.00/Hour



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### **Job Description Detail:**

- Check and stock supplies in counter area, display refrigerators, and steam table neatly, accurately, and in a timely fashion as per menu.
- Inform kitchen staff in a timely manner when food quantities are low or special requests.
- Display food under appropriate hot or cold conditions as per standards.
- Complete cold food preparation assignment neatly, accurately and in a timely fashion.
- Maintain appropriate portion control and merchandising standards to include food handling.
- Keep display equipment clean and free of debris during meal service, as assigned.
- Clean tables, chairs, equipment and utensils.
- Keep counter and floor in work or service area clean and free of debris.
- Demonstrate complete understanding of department policies and procedures.
- Relay relevant comments received from customers directly to supervisor.
- Comply with sanitary practices for food handling, general cleanliness and maintenance of kitchen and/or dining areas.
- Serve hot and cold drinks.
- Pick up food items from serving bar or storage area. Check orders to ensure that guest is receiving a complete and correct order.
- Collect payment from guest and makes change.
- Conform to the regulations of the alcohol beverage authority
- Comply with all applicable health and safety regulations.
- Perform other related duties, tasks and responsibilities as required from time to time.