



Position Description

The Position Description (PD) provides a complete and accurate description of duties and responsibilities assigned to the position(s). The PD is used to classify the position, as a basis for establishing evaluation standards and to determine selection criteria for filling a vacant position. The foregoing PD is not all-inclusive of the duties to which the employee may be assigned. To ensure maximum flexibility and efficiency, employees will be assigned additional duties as are deemed necessary by Santa Ana Golf Club, Inc.

<p><u>Position Title</u> Server/Beverage Cart Server-Line Cook Combined</p>	<p><u>Department</u> Food & Beverage: Atush Grill at Twin Warriors</p>	
<p><u>Physical Work Address:</u> 1301 Tuyuna Trail, Santa Ana Pueblo, NM 87004</p>	<p><u>Manager/Supervisor:</u> Food & Beverage Manager</p>	<p><u>Status:</u> Seasonal</p>

1. GENERAL POSITION DESCRIPTION:

Under the direction of the Food & Beverage Manager, the Server position takes orders from customers, and delivers food and beverages within the restaurants. When operating the beverage cart, the Server position provides food and beverages on Santa Ana Golf Course or Twin Warriors Golf Course by means of a beverage cart.

Under the supervision of the Food & Beverage Manager and/or Executive Chef, the Line Cook position ensures all food is prepared and handled utilizing standardized recipes, proper sanitation procedures and required storage procedures as set forth by SAGC, Inc.

2. MINIMUM QUALIFICATIONS:

Must be 21 years of age and have a current Alcohol Server Permit and Food Handlers Certification or obtain within 60 days of hire. Casual dining experience preferred. Must possess valid driver's license upon date of hire and maintain validity throughout employment at SAGC.

3. KNOWLEDGE AND SKILLS:

- Ability to learn computerized Point of Sale system.
- Ability to learn and understand basic golf course terminology.
- Able to greet and serve customers with a positive and friendly attitude.
- Ability to memorize menu, daily specials, and alcoholic beverages.
- Able to stand, sit or walk for extended periods of time and able to lift 25 pounds without assistance.
- Possess basic cooking and knife skills.

4. DUTIES AND RESPONSIBILITIES:

- Server: Welcome and acknowledge all guests per company standards. Take orders and serve food.
- Server: Anticipate and address guest service needs, including assisting individuals with disabilities.
- Server: Set up, stock, and maintain work area.
- Server: Stock ice, glassware, and paper supplies.
- Server: Removed soiled wares.
- Line Cook: Responsible for preparation, bulk preparation, and following recipes for all food prep.
- Line Cook: Ensure all food (during all aspects of storage, preparation, and execution) is maintained to the standards of the Atush Grill as detailed by management.
- Maintain a clean, safe work environment and report accidents, injuries, and unsafe work conditions immediately to supervisor.
- Ensure uniform and personal appearance are clean, professional, and according to company Dress Code.
- Other duties as assigned.

5. MACHINERY/EQUIPMENT USED:

- Golf cart (beverage cart)
- Point-of-Sale computerized, touch screen cash register system

6. REGULATIONS/POLICIES TO MAINTAIN:

- Must possess current Alcohol Server Permit and remain current and valid during tenure of employment.
- Must possess valid driver's license and maintain validity throughout tenure of employment.
- Must possess current Food Handler Certification or obtain within 30 days of hire date.

7. SUPERVISORY RESPONSIBILITIES

X NO, the position does not directly supervise other employees.

___ YES, the position directly supervises others on a regular basis. If yes, then list all positions supervised by this position and rate the level of supervisory authority exercised by this position for each supervisory action listed.