



POSITION TITLE: PT FOOD SERVICE STAFF

DEFINITION OF POSITION: The Food Service staff help prepare meals and serve our guests. The staff performs food preparation duties as directed by the Food Services Director; assists in preparing and serving hot and cold items for breakfast, lunch and dinner, maintains knowledge of our products and provides guests with correct information where necessary. Assists in washing dishes, pots and pans and organization and cleaning of dining room.

ORGANIZATION STRUCTURE: The Food Service Worker is accountable to the Director of Food Operations.

QUALIFICATIONS: High School Diploma, GED, or suitable equivalent. Six plus months of food service experience. Excellent communication skills, both verbal and written. Able to work weekday and weekend shifts.

RESPONSIBILITIES:

- Contributes to the creation of a welcoming, compassionate and caring environment for all colleagues and guests of Mercy by the Sea.
- Setting up and service of breakfasts, lunches and dinners.
- Performing meal preparation duties.
- Production, delivery, maintenance and cleanup of beverage services for Groups throughout the Center.
- Wrapping, date-labeling, and storing food items.
- Cleaning and organizing work areas, equipment, utensils, service stations and dining room.
- Following established recipes to prepare menu items.
- Serving guests in an efficient and friendly manner.
- Communicating any guest concerns or complaints to management.
- Complying with relevant safety, hygiene, and service standards and procedures.