

Position	Category	Job Description
Head Chef	Managerial	Head chef will manage the kitchen operations, control inventory and food costs, and recruit, train, and supervise the kitchen staff. Head chef will be responsible for maintaining a positive work environment and ensure food quality and safety. Key requirements are extensive culinary experience, leadership and communication skills, strong organizational abilities, creativity, and a deep understanding of customer satisfaction.
Sous Chef	Managerial	Assist the head chef with food preparation and overseeing kitchen staff. Assists with managing daily operations like inventory, ordering, and ensuring smooth workflow. Sous chef is will assist in training new employees, ensuring food quality and safety standards are met. Sous chef will be responsible for the kitchen operations in the head chef's absence.
Hospitality Manager	Managerial	Hospitality manager will oversee the restaurant's daily operations, ensuring excellent customer service, staff management, and customer satisfaction. Key responsibilities include staff recruitment and training, , maintaining facilities and supplies, resolving customer issues. This position requires experience in hospitality management and the ability to create a friendly and welcoming environment, while maximizing profitability.
Beverage Manager	Managerial	Beverage manager will be responsible for all aspects of our beverage operations; including but not limited to handling inventory, supplier relations, staff hiring and training, budget management, marketing, and menu development to ensure high-quality service and profitability.
Prep Cook - Level 1	Crew	Prep Cook- Level 1 is an entry-level position that requires physical stamina, good knife skills, and the ability to work well in a fast-paced environment. Prep Cook- Level 1 must have good communication skills and be able to follow instructions and recipes. Positions consists of prepping ingredients, organizing and stocking the kitchen, maintaining sanitation and safety standards, and assisting with basic cooking tasks to support the main kitchen staff during service.

<p>Prep Cook- Level 2</p>	<p>Crew</p>	<p>Prep Cook- Level 2 is a more advanced level position and involves more responsibility than Level 1. This position requires food preparation technique in order prepare and plate menu items with a high degree of skill and autonomy. Key duties include accurately measuring and preparing ingredients, cooking various dishes according to recipes and quality standards, maintaining a clean and sanitized kitchen, and assisting with inventory and ordering. This role requires the ability to work in a fast-paced environment under the supervision of a head or sous chef.</p>
<p>Grill/Line Cook- Level 1</p>	<p>Crew</p>	<p>Grill/Line Cook- Level 1 will assist with grilling and preparing menu items, maintaining a clean and organized station, and following food safety standards under the guidance of grill/line cook- level 2, as well as our head and sous chefs. Key duties include prepping ingredients like cutting meat and vegetables, cooking various items on the grill to order, monitoring grill temperature, and communicating with the kitchen team to ensure efficient service. The role emphasizes basic culinary skills, teamwork, multitasking, and adherence to established recipes and food safety regulations.</p>
<p>Grill/Line Cook- Level 2</p>	<p>Crew</p>	<p>Grill/Line Cook- Level 2 is a more advanced level position and involves more responsibility than Level 1. This position requires the cook to prepare and plate grill menu items, follow recipes, maintain quality standards, while also managing a clean and organized workstation, monitoring equipment, and ensuring food safety compliance. This intermediate role requires demonstrated experience and culinary knowledge to perform tasks beyond basic preparation. This position requires the ability to multitask, manage time efficiently, and maintain focus in a fast-paced environment.</p>
<p>Server</p>	<p>Crew</p>	<p>Servers will be responsible for providing a welcoming and memorable dining experience by greeting guests, taking food and drink orders, serving meals, and processing payments. Key duties include maintaining a clean dining area, coordinating with kitchen staff, addressing guest concerns, and ensuring adherence to safety and sanitation protocols. Essential skills for success are strong customer service, communication, attention to detail, and the ability to multitask in a fast-paced environment.</p>

<p>Server Assistant</p>	<p>Crew</p>	<p>This position will support our servers by clearing and resetting tables, stocking service stations, and providing customer assistance, such as refilling drinks and running food. The role is crucial for ensuring a smooth and efficient dining experience by maintaining a clean and organized environment and assisting the waitstaff as needed. Key skills include strong customer service, teamwork, and the ability to work in a fast-paced environment.</p>
<p>Bartender</p>	<p>Crew</p>	<p>Bartenders will prepare and serve alcoholic and non-alcoholic drinks, provides excellent customer service, and maintains a clean, organized bar area. Key responsibilities include taking orders, mixing cocktails, managing inventory, handling payments, checking IDs to ensure legal drinking age, and ensuring alcohol is served responsibly to prevent intoxication. Bartenders must be skilled in mixology, possess strong communication and multitasking abilities, and be able to work efficiently under pressure in a fast-paced environment.</p>
<p>Bar Back</p>	<p>Crew</p>	<p>Bar backs will support our bartenders and ensure efficient bar operations by completing tasks like stocking liquor and mixers, preparing garnishes, cleaning and restocking glassware, and helping maintaining a clean and organized bar area. Barbacks assist in manage inventory, opening and closing duties; and have a critical, behind-the-scenes. support role to help bartenders focus on serving customers.</p>
<p>Steward</p>	<p>Crew</p>	<p>Stewards are responsible for the cleanliness and organization of our establishment, upholding health and safety standards, and assisting in various hospitality tasks to provide a pleasant guest experience. Key responsibilities include washing dishes, cleaning and sanitizing equipment and surfaces, stocking service stations, maintaining dining room setups, and sometimes providing guest assistance with menus or seating. A steward needs physical stamina for long shifts, strong teamwork skills, and a commitment to cleanliness and customer service.</p>

<p>Guest Relations (Host/Hostesses)</p>	<p>Crew</p>	<p>Our guest relations coordinator is one of the most important positions on our team. This position will manage the initial guest experience by greeting customers, seating them, handling reservations, and answering phones. Key duties include managing the waitlist, coordinating with servers on table assignments, maintaining a clean front-of-house area, and ensuring a welcoming atmosphere. Strong communication and organizational skills are essential for success in this role. Key skills include the ability to create a welcoming atmosphere and cater to guests needs with a positive attitude and disposition.</p>
<p>Sales Associate (Cashier/ Marketplace)</p>	<p>Crew</p>	<p>Our sales associates will greet customers, process customer payments, including handling cash, credit, and debit transactions, using our point-of-sale (POS) system. Key duties include assisting customers in our Market, accurate scanning of items, giving correct change, issuing receipts and refunds, managing gift card sales, and maintaining a clean and organized checkout area. Cashiers also provide customer service, answer questions, and may assist with stocking or other tasks during slower periods.</p>