



Job title: Pool Grill Attendant

Number of openings: 6

Location: Lake House

Duration of job: Seasonal

Starting date: End of May/June

Days worked: 2-5 days

Weekend work: As scheduled

Supervisor: Pool Grille Supervisor,
F&B Manager & F&B Director

Pay Rate: \$14-\$18/hr. + share of pooled gratuity

Benefits – Shift meals, Holiday Bonus, 401k plan, Educational Scholarship, Dining and Retail discounts, and use of Golf and Lake amenities.

Provide informal and fast-food services, interaction with club members and guests being professional and courteous.

Detailed job description, including responsibilities, work performed, tools or equipment used, etc.:

- Provide food and beverage service of the best quality in accordance with the menu
- Maintain cleanliness of production and service equipment, storeroom, and service areas
- Ensure that required revenue control procedures are consistently used
- Distribute menus when necessary
- Take food and beverage orders from guests
- Place food and beverage orders with chef and inform of any special cooking instructions
- Serve food and beverage to guests as defined by the server training manual
- Ensure all areas of the deck and tables are clean and well maintained
- Assist with the production and service of food and beverage products as necessary
- Requisition supplies from club kitchen and storeroom
- Provide adequate display of garnishes and condiments for self-serve by guests
- Comply with all applicable health, alcoholic beverage, fire, and all other laws/requirements
- Keep accurate account of all cash and member tickets
- Maintain a high level of morale in the service staff through fairness and professionalism
- Foster a teamwork spirit within the service staff
- Present a professional image through dress and demeanor both on and off the club premises

Physical Requirements:

- General restaurant environment; walking around the facility; some bending and lifting required

Minimum skills, experience, education, and ability required for this job:

- Basic understanding of cooking, time management, inventory process, and control methods
- Focus on customer satisfaction and interaction
- Use of member names and being cordial and always welcoming

Miscellaneous information:

- This is a non-exempt position