



JOB DESCRIPTION

TITLE: BARTENDER
DEPARTMENT: Food and Beverage
Reporting to: Shift Manager/Kitchen Manager
LOCATION: Revel Surf Mesa, AZ
SALARY: To commiserate with experience

SUMMARY:

As a Revel Surf bartender, you will craft and serve beverages that meet the highest standards of freshness, taste, and presentation. You will consistently prepare quality drinks quickly, following established recipes and guidelines. Your responsibilities also include maintaining a clean, sanitary, and safe workspace in a fast-paced environment, while delivering exceptional guest service.

RESPONSIBILITIES

ESSENTIAL FUNCTIONS BUT NOT LIMITED TO:

- Provides guests with bar service by greeting guests in a friendly and courteous manner, receiving food and/or beverage order, mixing and serving alcoholic and nonalcoholic drinks to patrons of bar, preparing beverages according to standard recipes, cleaning chopping and slicing garnish as appropriate, opening bottles and pouring alcohol, serving wine and draft or bottled beer, receiving and delivering food orders when appropriate, responding to guest requests, collecting and processing payment, and returning change if applicable following established procedures.
- Maintains a safe, sanitary, and presentable work area by securing beverage cabinets and taps, checking beverage products for appropriate temperature and freshness, replenishing as necessary, following correct beverage cooling and storage procedures, cleaning bar and counters, loading and operating glass washing machine, and arranging bottle and glasses following established procedures
- Provides accounting of transactions in to point-of-sale system, counting currency and logging the credit cards on to cashier drop work sheet, balancing money drawer against generated cashier report following established procedures, and reporting discrepancies to the supervisor or food services management team
- Ensures responsible alcohol beverage service polices are followed by asking for proper identification from guests that appear to under the age of 30, monitoring alcohol consumption, ensuring guests do not become intoxicated following established procedures, stopping alcohol

service at the designated time, and clearing the room of all alcoholic containers, glasses and bottles for each venue at the time specified.

- Attends all scheduled employee meetings and brings suggestions for improvement
- Notify manager-on-duty any time a guest is not 100% satisfied with their experience
- Affluent knowledge of all events and amenities of Revel Surf

QUALIFICATIONS

- Age 21 or older
- Completion of basic food handling training and local or state mandated certification
- Working knowledge of theatre policies, prices, menu, and bar selections
- Excellent multi-tasking skills
- Ability to work effectively with supervisors and co-workers and with minimal supervision
- Ability to meet deadlines
- Ability to communicate and work effectively with supervisors and co-workers in a high-volume setting
- Working knowledge of US measurements, weight and volume
- Be able to lift 50 lbs. 75 yards

EDUCATION AND/OR EXPERIENCE

- Strong written and verbal communications skills along with basic computer skills and knowledge are required for the position.
- 1 year bartending experience
- 1 year guest service experience
- 1 year food service experience
- General wine knowledge
- Basic math skills
- Awareness of local, state and federal health and sanitation laws
- Menu knowledge of both food and drinks

WORK ENVIROMENT

- Travel may be required for occasional deliveries, visits to other locations, company meetings or catering events
- **Interior Work Areas-** moderate to hot temperatures in the kitchen areas. Flooring is tile in the kitchen and carpeted or tile in the restaurant. Rubber mats cover the floor behind the bar. Possibly encountering wet or slippery floor surfaces.
- **Exterior Work Areas-** may have extreme temperatures depending on weather conditions