



Greenacres Bowl Position Titled DINER SHIFT LEAD

Purpose:

To provide all patrons with prompt, efficient, courteous service. Observe all aspects of our diner and use proper judgement in action taking when handling all situations. Maintaining the highest level of food handling and cleaning standards by following the instruction of the Shift Leader.

Essential Duties:

- Must possess full knowledge and understanding of all Diner Staff duties
- Oversee and direct all Diner Staff to ensure work is being completed while manager is gone
- Ensure the diner is stocked, cleaned and ready to go for next shift
- Preparing all food that needs to be prepped for events and daily service
- Making sure food is within the proper dates and the safe food handling procedures are being met
- All equipment is turned on for start of shift and off at end of shift
- Informing Food and Beverage Manager of any problems during or after each shift

Basic Skills:

General housekeeping, math, reading, verbal communication skills, food handling, must become ServSafe Certified within 30 days of hire date. Must have the ability to stand for 8 hours. Must be able to lift 40lbs. Prior food and beverage industry experience preferred but not mandatory. Prior Supervisory experience preferred but not mandatory.

Pay Scale:

Starting Base Hourly Rate: \$16.00 - *PLUS an additional \$3.00/\$4.00 per hour in gratuities*