

Job Description

Title: SERVER

Reports to: Manager/Kitchen Manager/Supervisor

Summary of Position:

Provide friendly, responsive service to create an exceptional dining experience for all of our guests. Accurately and efficiently prepare beverages. Also perform other duties related to final plating and presentation.

Duties & Responsibilities:

- Welcome and greet guests. Make all our guests feel comfortable and let them know you're there to personally take care of them.
- Inform guests of specials and menu changes, and make recommendations you genuinely feel your guests will enjoy.
- Answer questions about our food, beverages and other restaurant functions and services.
- Take food and beverage orders from guests, enter orders in our point-of-sale system.
- Assumes 100% responsibility for quality of products served.
- Stocks and maintains sufficient levels of food/beverage products at line stations to assure a smooth service period.
- Portions food/beverage products prior to making according to standard portion sizes and recipe specifications.
- Maintains a clean and sanitary work station area and service areas including tables, shelves, and refrigeration equipment.
- Follows proper plate presentation and garnish set up for all dishes.
- Handles, stores and rotates all products properly.
- Assists in food prep assignments during off-peak periods as needed.
- Performs dishwashing and dishwashing room duties as needed.
- Attends all scheduled employee meetings and brings suggestions for improvement.
- Performs other related duties as assigned by the Kitchen Manager or manager-on-duty.
- Perform side work at the start and end of each shift as required by service station assignment.
- Be ready and willing to assist fellow servers/line cooks as situations arise.

Qualifications:

- Be able to communicate and understand the predominant language(s) of our guests.
- Must be friendly, reliable, responsible, detail oriented, prompt, considerate, trustworthy, civil and overall nice person to be around.
- Must have a basic knowledge of service procedures and functions, or demonstrate your willingness and ability to learn and perform given tasks.
- Possess basic math skills and have the ability to handle money and operate a point-of-sale system.
- Must be able to communicate clearly with managers, kitchen and dining room personnel.
- Be able to reach, bend, stoop and frequently lift up to 40 pounds.
- Be able to safely lift and easily maneuver trays of food frequently weighing up to 20 to 25 pounds.
- Be able to work in a standing position for long periods of time (up to 9 hours).

Contact:

- Send resume and references to employment@torontopho.com