



The Taproom Server reports to the Taproom Manager according to the following responsibilities:

Essential Functions

- Welcoming and seating guests
- Taking customers' food and drink orders
- Collaborating with the kitchen and bar staff for prompt and correct delivery of orders
- Memorizing the menu to be conversant on beer and food recommendations and upsell opportunities
- Delivering a memorable dining experience by resolving all customer issues promptly
- Running food to tables
- Processing customer payments via POS, including handling of cash and ensuring proper change is returned to customer
- Clearing and cleaning tables
- Setting tables and rearranging the dining area to accommodate larger groups and prepare the taproom for special events
- Ensuring cooking utensils and kitchen area are cleaned after closing to comply with state regulations
- Taking direction from Shift Leader during shifts
- Rolling silverware and any other side work assigned by Shift Leader

Qualifications

- Adaptable, hardworking, positive attitude, sense of humor, team player
- Excellent verbal communication skills
- Demonstrated interest in beer
- Attention to detail
- Embody Good City Brewing culture, vision, and values

Work Environment

- Ability to stand for long periods of time
- Ability to move objects of up to 50 pounds
- Ability to frequently move across the building to and from tables and bar/cash register
- Ability to maintain a safe work area in an environment where alcohol is consumed