



CONCESSIONS ATTENDANT JOB DESCRIPTION

TITLE: Concessions Attendant

SUPERVISOR: Asst. Aquatics Director; Aquatics Director; Pool Manager

DEPARTMENT: Aquatics

CLASSIFICATION: Part-Time; Seasonal; 10-30 hours

PURPOSE:

The primary purpose of employees in this class is to greet guests in a pleasant manner while filling food and beverage orders. The concession attendant will operate the Point of Sale system and collect money for purchased food and beverage items.

MINIMUM QUALIFICATIONS:

- 15 years of age or older.
- Must be available to work nights, weekends, and some holidays.
- Safe Serv Certification or willingness to obtain.
- Customer Service skills desired.
- Proficient computer skills or willingness to learn.
- Experience with Square processing or willingness to learn.

PHYSICAL DEMANDS:

- Ability to lift up to 50 pounds.
- Ability to maintain alertness while sitting, standing, or walking for various lengths of time.
- Exposure to sharp kitchen objects, hot grease, and other hot surfaces.

DUTIES AND RESPONSIBILITIES:

- Responsible for greeting guests and taking orders for food and beverage products.
- Responsible for preparing simple goods and beverages utilizing the company recipes and portion standards. Maintain the highest quality standards and portion consistency.
- Responsible for accepting payment from guests and making change if necessary.
- Responsible for keeping the work area and surroundings clean using sanitation standards.
- Responsible for memorizing the product menu available.

- Assist in clean up and break down of the concession area at special events.
- Must show demonstrated ability to meet the company standards for excellent attendance.
- Responsible for cooking and packaging food product which is prepared to order or kept warm until sold.
- Receives verbal orders from the front counter staff for food product requirements for guest orders.
- Responsible for maintaining quality and production standards on all menu items. Food must be fresh and of high quality when served to the guests.
- Maintains sanitation, health, and safety standards in work areas.
- Responsible for operating large-volume cooking equipment such as grills, deep fryers, and convection ovens.
- Ensures that all work areas and equipment are clean, food products are properly stored, utensils are clean and put away and floor is swept and mopped at the end of shift.

CRITERIA FOR SUCCESS:

- Ability to communicate with employees, co-workers, management staff, and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic, and cooperative work environment.
- Ability to work well in a team-oriented, fast-paced, event-driven environment.
- Ability to hand cash accurately and responsibly.
- Ability to prepare food accurately and responsibly.