JOB POSTING – CAFÉ SERVICE

Department: Cafe Supervisor: Café Manager Pay Type: Hourly, Part-time <25 hrs, Non-Exempt Date Posted: February 11, 2022

Position Summary: A support position for the Balk Café. Responsible for assisting with sales, food production, floor support and customer service through use of the organization's Guiding Principles. Required to work independently as well as with effective direction and support for other staff members, volunteers, and vendors.

As Meijer Gardens grows their business, the functions of this position will be to assist in all areas of the Culinary Arts & Events Department. As business grows, job functions will become more defined.

Essential Functions:

- Follow operating procedures established by Chef and Café Manager
- Open and close café dining room
- Greet guests and prepare food orders quickly and efficiently per recipes
- Maintain portion controls and quality standards
- Rotate inventory, monitor product expiration, and stock supplies
- Operate cash register and balance tills and paperwork
- Clear dining room and check on guests' experience, addressing any needs, and offering help
- Maintain Health Department Standards
- Maintain clean work areas, equipment, and dining room per established standard operating procedures.
- Create daily signage for café menu
- Assist with emailing entire staff the soups and daily special using the established format given
- Contribute to a positive team approach by supporting both front of the house service team and back of the house culinary team
- Assist Cafe Manager and Service Lead with organizational communications and update Communications Board in their absence.
- Assist Cafe Manager and Service Lead with daily station assignments and execute this task in their absence.
- Assist in training new hires using established training procedures.
- Coordinate and prepare tour group meals
- Assist with maintaining thorough communications within the department

Organizational Expectations:

- Embrace and adhere to Meijer Gardens' mission, brand statement, operating model, policies, procedures, and guiding principles with a strong emphasis on professional behavior and treating others with dignity and respect.
- Embrace the fact we are a non-profit institution that serves the public and that you will work with a broad and diverse group of employees, volunteers, members, and guests.
- A flexible and collaborative culture is important. Other duties may be assigned within the department as well as across the organization.

Education and/or qualifications preferred:

- Working knowledge of food service industry with strong customer service abilities
- Culinary experience and Serv Safe Certification a plus
- Able to work a mixed schedule including weekdays, weekends, occasional nights and holidays

Working Conditions: Fast paced environment in a rapidly growing cultural organization with room for advancement. Requires high levels of social contact and physical work. Very customer service-oriented work and requires multi-tasking in a hands-on manner i.e., food production, verbal communications, and guest services. Must be able to perform physical activities such as, but not limited to, lifting heavy items (up to 50lbs unassisted) bending, walking, and standing for long periods of time.

Apply online at http://www.meijergardens.org/contact/careers/ or send your cover letter and resume to hr@meijergardens.org.

Frederik Meijer Gardens & Sculpture Park is an Equal Opportunity Employer.

As part of our onboarding process, all new hires are required to complete our background check and drug screen process, which tests for amphetamines, cocaine, opiates, and phencyclidine.

Frederik Meijer Gardens & Sculpture Park promotes the enjoyment, understanding, and appreciation of gardens, sculpture, the natural environment, and the arts.