



**Position:** Front of House Staff

**Reports To:** Front of House Manager

**Overview:** The front of the house (FOH) staff position is responsible to keep the school dining hall and food service areas well stocked, in an orderly fashion, and sanitary. The FOH staff performs various general service and production duties, which include but are not limited to:

**Duties and Responsibilities**

- Assist with meal setup for breakfast, lunch, and dinner, as directed
- Ensure appropriate food temperatures are recorded periodically throughout meal service to ensure food safety
- Document food temperature on temperature logs according to policy
- Ensure appropriate food temperatures are maintained throughout meal service
- Keep the servery and side stations stocked and clean during meal service to include food, silverware, serving utensils, and beverages.
- Clean dining room tables and side stations during meal times
- Assist with breakdown, cleaning, and sanitizing of food wells and stations after mealtime
- Ensure safe handling of all perishables
- Follow all food safety rules

**Knowledge, Qualifications, Skills and Abilities**

- Prior experience in the hospitality industry is preferred
- The ability to meet physical demands of position to include lifting 25 pounds to waist level, standing, walking, bending, and lifting.
- Ability to follow directions and learn new tasks, and work in a team environment required.
- Must be able to work day, evening, and weekends shifts, as scheduled

Currently 2 part-time positions available:

**Position #1:**

Friday: 4:00 - 8:00 PM

Saturday: 4:00 - 8:00 PM

Sunday: 11:00 AM - 8:00 PM

Monday: 4:00 - 8:00 PM

**Position #2:**

Friday: 4:00 - 8:00 PM

Saturday: 8:00 AM - 4:00 PM

Sunday: 8:00 AM - 4:00 PM