



## **Black Star Farms, LLC: Bistro Host/Busser**

**PURPOSE:** To provide Bistro server support by greeting guests, clearing/cleaning tables, resetting for new guests, and ensuring a positive guest experience.

**PAY RATE:** \$12/hour, plus tip-out

**CLASS:** Full-time or part-time hourly

**HOURS:** 35 hours/week +/-

**RESPONSIBILITY:** Execution of assigned FOH duties

**REPORTING TO:** Bistro FOH Supervisor

### **REQUIREMENTS**

- Must be able to work evenings, weekends, and holidays
- Flexible schedule with the ability to be on-call
- A minimum of 1-year restaurant experience is preferred but not necessary
- Ability to walk, stand, and/or move for extended periods
- Ability to move and/or lift 50lbs safely
- Positive attitude

### **EXPECTATIONS**

- Properly represent company brand through hospitality and service
- Communicate effectively with guest forward attitude
- Operate efficiently and maintain productivity in an organized and calm manner
- Ability to work within a fast-paced environment and be a quick learner
- Ability to work as a team and contribute to the overall success of the team
- A Completion of daily cleaning tasks in both the FOH and BOH, and all related areas
- Adherence to the policies and procedures set forth by the management team at Black Star Farms
- Follow food safety standards to ensure a healthy environment
- Communicate effectively, both verbally and technologically
- Clean and reset tables properly for new guests
- Responsible for waste disposal throughout shift into proper trash receptacles





- Support the servers in their operational needs to ensure the best guest experience
- Execute the orders given by FOH & BOH supervisors in an efficient manner and with a positive attitude
- Follow all duties that may be assigned by management
- Maintain composure in stressful situations and be a problem solver

