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| Position | Server |
| Classification | Full-time/part-time, seasonal, Non-Benefit Eligible |
| Reports to | Dining Captains, F&B Management |
| Supervises | None |
| Salary or Hourly | Hourly + gratuities |

Job Summary:

The Server position is a working hourly position responsible for providing food and beverage service to members and guests according to BHYC standards of service.

Job Duties:

- Greet and acknowledge members and guests and provides attention
- Be knowledgeable about menu, drink menu, some wine knowledge.
- Learns members' names and preferences to the best of ability.
- Enthusiastically serve club members and guests and assist others to provide a positive and successful work environment.
- Provide immediate attention to all upon seating.
- Suggest menu items and daily food and beverage specials while utilizing the opportunity to "upsell".
- Correctly take food and beverage order including any preferences, allergies and special requests using proper seating numbers for efficient serving.
- Informing kitchen and other management when necessary of special requests/concerns.
- Correctly serve food based on course item.
- Clear each course while replacing proper silverware if needed.
- Reset tables after departure according to reservation or standard setting.
- Learn proper wine service. Inform manager on duty of any wine bottle needing to be retrieved.
- Communicate with server assistants of any clearing, food running, bread etc. needed.
- Responsible for acquiring correct name of member for account accuracy with help of management.
- Follows state and local laws and the club's policies and procedures for the service of alcoholic beverages.
- Attends all pre-shift meetings.
- Stocks all service areas prior to each shift.
- Be aware of menu items that may out of stock and communicating that with members.
- Inform captain or management of any club item needing to be ordered.

- Ensure all dining areas are clean and presentable which requires daily maintenance.
- Ensure all dining tables are stocked and properly set according to the reservation chart given by captain or management.

Education and/or Experience:

- 1-2 years experience in food and beverage field or related areas preferred
- POS system experience and knowledge preferred
- High School Diploma preferred

Job Competencies:

- Ability to work in a fast-paced environment
- Strong organizational skills to prioritize work activities
- Strong interpersonal skills required

- Excellent written and verbal communication skills
- Knowledgeable of the menu, buffet and wine list.
- Ability to time the service of each course.
- Learns members' names and their special preferences.
- Knowledge of wines and spirits.
- Knowledge of and ability to perform required role during emergency situations.

Working Conditions:

Work will generally be performed in both indoor and outdoor environments. Temperatures can range from 100+ F to 32 F, and there may be exposure to loud noises and sustained elements. Working schedule is generally 40-60 hours per week, with some holidays, weekends and travel required. Must have the ability to lift up to 30 lbs. as required. General standing, walking, lifting, pushing and pulling movements are required.