

FOOD CONCESSION STAFF **(Seasonal – Summer Position)**

JOB SUMMARY:

Responsible for the daily duties of the concession stand including but not limited to: food prep, customer service, cash handling, inventory control, merchandise and supply restocking and facility upkeep.

SUPERVISION:

Food Concession Staff report directly to the Manager of Operations.

QUALIFICATIONS:

Responsible, courteous, good communication skills, accurate cash handling skills, good work ethic and ability to work without close supervision. Must possess a sense of pride and accomplishment with one's work.

DUTIES AND RESPONSIBILITIES:

1. Food prep and service in accordance with Health Department regulations and guidelines.
 - a. Correctly operating all foodservice equipment
 - b. Proper food handling procedures.
2. Cash handling
 - a. Accurate count of startup and ending monies.
 - b. Accurate change counting.
 - c. Accurate sales transactions.
3. Communicate with other staff and customers in a courteous and professional manner
4. Inventory control
 - a. Complete weekly inventory sheets.
 - b. Daily restocking of merchandise.
5. Facility Upkeep
 - a. Daily and continuous cleaning of concession stands and equipment
 - b. Daily trash removal from concession stands
6. Any other related duty as assigned by the Manager of Operations.

COMPENSATION:

Work hours are determined by scheduled events, which may decrease in the event of inclement weather with the wage as outlined by company policy. Applicant must be available to work days, evenings, holidays and weekends.

***** Send Resume to: information@hamiltonwaterfront.com**