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# Example of Mountain Dining Job Description

Our growing company is looking for a mountain dining. Thank you in advance for taking a look at the list of responsibilities and qualifications. We look forward to reviewing your resume.

## Responsibilities for mountain dining

* Culinary team development and training
* Assists in scheduling all staff consistent with budgeted levels
* Crowd engagement while wearing a costume (French Fries, Hotdog, Beer Mug, Hamburger) for periods of the day
* Manage "Crowd-Control" at F&B Outlets
* Maintain safety policies and procedures at all times
* Ensures smooth, efficient and sanitary espresso bar operations, proper cash handling with the goal of accuracy and exceptional guest service
* Ensures smooth, efficient and sanitary bar operations, cash handling
* Assist F&B service staff as needed in kitchen and on floor by washing dishes, bussing tables, emptying trash
* Must be proactive in effectively selling beer, wine, liquor and food to guests sitting in the bar
* Suggestive selling to customers, adding items such as fries with a burger

## Qualifications for mountain dining

* Must have, or be willing to obtain a Utah Food Handlers Permit within 30 days of starting
* Ability to stand/walk for extended periods of time, up to 6 hours
* Minimum 5 years restaurant experience, preferably in supervisory role
* Minimum 5 years supervising a staff of 20 or more
* Minimum 2 years previous experience in cash-handling/point of sale system
* Ability to ski or ride at intermediate level required in some locations