

Our innovative and growing company is looking for a dining. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

Responsibilities for dining

- Compute and present check to guest
- Remove soiled dishes and silverware from tables and scrape, rack, stack, and deposit them in appropriate areas
- Assist in cleaning assigned dining room and kitchen service areas and utensils such as silver hollowware according to prescribed sanitary standards
- Fill glasses, pitchers, and related serving pieces with ice water, syrup, sugar, and other items and place in appropriate service areas
- Serve toast, sandwiches, salads, cold dishes, cereals, beverages, and desserts
- Set up condiments and containers to include jelly and butter
- Cut and place lemon wedges in dishes
- Boil eggs as requested by customers
- Respond to questions from the field and requests from district, regional, and community leaders (e.g., district senior directors, regional directors, chefs, community general managers)
- Track projects and programs through Gantt charts, ensuring target dates are not missed and helping with project tasks and milestones scheduling

Qualifications for dining

- Minimum four years of related food preparation experience in fine dining or high end hospitality industry
- High School diploma or equivalent not required but preferred
- 1 year food service experience preferred
- Have no DUI convictions in previous 3 years and no driver's license

• Able to lift up to 50 pounds and lift an average of 35 pounds repeatedly