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Example of Fine Dining Server Job Description

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Our company is searching for experienced candidates for the position of fine dining server. Please review the list of responsibilities and qualifications. While this is our ideal list, we will consider candidates that do not necessarily have all of the qualifications, but have sufficient experience and talent.

Responsibilities for fine dining server

- Cut off individuals when necessary & communicate to GM and/or FOH MOD
- Accurately tender money and give change for purchases
- Complete opening setup, maintain running side work and complete closing duties and light cleaning projects as needed
- Maintain clean and organized work area / service station
- Stock service area with supplies and bus tables
- Must have a flexible schedule (nights, weekends and holidays are required)
- Maintain Board of Health standards of sanitation and personal hygiene and cleanliness, beverage service techniques and safety all with regard to the safe handling of food and beverage products for guests' consumption
- Greets and welcomes each guest seated in assigned station
- Takes food and beverage orders, delivers prepared food promptly, and checks with table periodically to ensure guest satisfaction
- Maintains current and accurate information regarding menu (i.e., preparation techniques, seasonings, ingredients and plate presentation)

Qualifications for fine dining server

- Have a friendly and courteous attitude toward guests and members
- Season long committment (April 9, 2019) required
- Previous dining room and server experience is a plus
- Minimum of one year of serving experience in a fast-paced, high-volume

•	Minimum 2 yrs experience in a full service food and beverage facility