



Example of Mountain Dining Job Description

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Our growing company is looking for a mountain dining. To join our growing team, please review the list of responsibilities and qualifications.

Responsibilities for mountain dining

- Must be willing to carry out the rules and quality standards set by the Executive Chef, Sous Chef and General Manager
- Proficient in all positions in the kitchen and may be responsible for training and overseeing employees, and running daily kitchen duties to ensure smooth and efficient operations
- Oversees the restaurant at all times to assure high quality of service and product
- Coordinates efforts of all food & beverage personnel
- Keeps an finger on the pulse of financial reports and unit financial status
- Responsible for opening/closing
- Handle trash and compost regularly answer guest questions about our environmental programs and initiatives
- Inspects quality of food product received what is served to the guests
- Cleaning kitchens to include
- Crowd engagement while wearing a food themed costume (French Fries, Hot Dog, Beer Mug,) for periods of the day

Qualifications for mountain dining

- Front-of-house service rotation - 3 2 month rotations performing Guest facing jobs
- Culinary rotation - 3 2 month rotations learning to work different kitchen stations
- Front-of-house / Culinary Rotation - 3 2 month rotations learning 1 culinary

- Ability to work standing for 8+ hours
- Must be well organized and well spoken in English - required