



## JOB PROFILE

<b>Role: Bartender</b>	<b>Reports To: Supervisor / Assistant Manager</b>
<b>Department: Food &amp; Beverage</b>	<b>Date Created: September 23, 2021</b>

## POSITION OVERVIEW

*This Job Description describes the general nature and level of work being performed by employees assigned to this position. Employees may perform other duties and tasks as required to meet the needs of the operation. The responsibilities listed within the job description are only guidelines and may require other work duties over and above described in this document.*

Reporting to the food and beverage management team, the Bartender is responsible for the preparation of alcoholic and non-alcoholic beverages, cleaning, and stocking supplies, within the food and beverage area as well as events and functions.

## PART A: TECHNICAL PROFILE

### PRIMARY JOB RESPONSIBILITIES

- Preparing alcoholic and non-alcoholic beverages for members and guests
- Basic set up of the patio, including putting out cushions, moving of light weight furniture.
- Setting up service bar, getting buckets of ice, jugs of water, glassware, product, and restocking fridges
- Assisting servers during service with table maintenance running food, resetting tables and bussing tables (if bar is fully caught up)
- Assisting with liquor order placement and putting away liquor order ensuring storage areas are kept clean and organized
- Assisting with cocktail creation for menus and special requests
- Polishing glass ware and cutlery
- Cleans floor areas as needed
- Assists with server side duties as required
- Promotes and fosters a positive team environment
- Adhere to any and all policies and procedures designated by the club

### WORKING CONDITIONS AND PHYSICAL EFFORT:

- Work is primarily in a busy kitchen / restaurant setting with frequent interruptions.
- Advanced mental effort required to strategically plan the activities and understand the workflow and management of service and respond to numerous levels of stakeholders on a daily basis.

**EDUCATION AND EXPERIENCE:**

- 1+ years' relevant working experience.
- Pro Serve certificate
- Knowledge of best food handling
- Proven experience handling and responding to complex concerns/challenges.
- Able to lift upwards of 50 LBS
- Consistent standing and bending for up to 8 hours per shift
- Must comply with the Club's vaccination policy

All resumes and cover letters can be emailed to Dale Manaj at [dmanaj@derrickclub.com](mailto:dmanaj@derrickclub.com).