

## **Bartender Job Description**

Duties may include but are not limited to the following items:

- Have good customer service skills
- Knowledge of drinks
- Mix ingredients to prepare cocktails and other drinks
- Wash glassware and utensils after each use
- Pour wine and beer
- Check identification of customers to make sure they meet age requirements for purchase of alcohol and tobacco products
- Determine when a customer has had too much alcohol.
- Inventory liquor and bar supplies
- Collect payment and operate the restaurant POS system
- Ability to count change back to customer
- Greet customers as they come in, seat them in a timely manner with menu and silverware
- Able to lift 25 lbs
- Able to sweep & mop
- Flexible with job duties
- Obtain / have a current First Aid CPR certification
- Obtain / have a current Oregon State Food Handlers certification
- Obtain / have a current OLCC Service Permit or Minor Service Permit
- Show a valid and current ODL
- Able to work all shifts and holidays
- Knowledge of Restaurant POS touchscreen system
- Knowledge / able to learn to write a food service ticket
- Knowledge / able to learn ice cream machine and usage
- Arrive 15 minutes prior to assigned shift
- Take customer orders for food and beverages
- Prepare food in accordance to Oregon State Food Handlers and Galice guidelines
- Bus tables in a timely manner
- Prep and deliver in a timely manner from the food window
- Stock and maintain wait stations
- Follow opening and closing procedures for wait stations and seating areas, ensuring items are stocked, backed up, and full
- Able to work in a high pace environment and hot environment
- Able to multi-task
- Stand and walk for long periods of time
- Knowledge of store items
- Obtain knowledge of all aspects of Resort information
- Report to managers when something is broken or needs repair