

Dishwasher

The dishwasher needs to meet the following job tasks: Wash dishes, glassware, flatware, pots, or pans, using dishwashers or by hand. Maintain kitchen work areas, equipment, or utensils in clean and orderly condition. Place clean dishes, utensils, or cooking equipment in storage areas. Sort and remove trash, placing it in designated pickup areas. Sweep or scrub floors. Focus on speed, quality, and an appetite for learning. Flexibility to work a variety of shifts, and available to work on night shifts and holidays.

Server

The server needs to meet the following job tasks: Take orders and serve food and beverages to customers at tables in dining establishment. Check with customers to ensure that they are enjoying their meals and take action to correct any problems. Prepare checks that itemize and total meal costs and collect payments from customers. Write patrons' food orders on order notes, memorize orders, or enter orders into POS system for transmittal to kitchen staff. Check patrons' identification to ensure that they meet minimum age requirements for consumption of alcoholic beverages. Clean tables or counters after patrons have finished dining. Roll silverware, set up food stations or set up dining areas to prepare for the next shift or for large parties. Perform cleaning duties, such as sweeping and mopping floors, checking and cleaning bathroom. Focus on speed, quality, and an appetite for learning. Flexibility to work a variety of shifts, and available to work on night shifts and holidays.

Cashier

The cashier needs to meet the following job tasks: Receive payment by cash, credit cards, and gift cards. Issue receipts, refunds, store credits, or change due to customers. Greet customers entering establishments. Assist patrons by giving directions to a seat. Take orders and serve customers through the phone. Offer customers carry-out service at the completion of transactions. Write food orders from online store and transmit online orders to kitchen staff. Assist customers by providing information and resolving their complaints. Calculate total payments received during a time period, and reconcile this with total sales. Focus on speed, quality, and an appetite for learning. Flexibility to work a variety of shifts, and available to work on night shifts and holidays.

Assistant Cook

The cook need to meet the following job tasks: Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices. Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock. Season and cook food according to recipes or personal judgment and experience. Weigh, measure, and mix ingredients according to recipes or personal judgment, using various kitchen utensils and equipment. Carve and trim meats such as beef, ham, pork, lamb and seafood for hot service. Wash, peel, and cut vegetables to prepare them for consumption. Coordinate and supervise work of kitchen staff. Focus on speed, quality, and an appetite for learning. Flexibility to work a variety of shifts, and available to work on night shifts and holidays.

Chef

The chef need to meet to following job tasks: Monitor sanitation practices to ensure that employees follow standards and regulations. Check the quality of raw or cooked food products to ensure that standards are met. Estimate amounts and costs of required supplies, such as food and ingredients. Instruct cooks or other workers in the preparation, cooking, garnishing, or presentation of food. Supervise or coordinate activities of cooks or workers engaged in food preparation. Inspect supplies, equipment, or work areas to ensure conformance to established standards. Determine production schedules and staff requirements necessary to ensure timely delivery of services. Check the quantity and quality of received products. Plan, direct, or supervise the food preparation or cooking activities of multiple kitchens. Arrange for equipment purchases or repairs. Coordinate planning, budgeting, or purchasing for all the food operations. Analyze recipes to assign prices to menu items, based on food, labor, and overhead costs. Flexibility to work a variety of shifts, and available to work on night shifts and holidays.

Store Manager

Evergreen restaurant has an available position of store Manager in Ann Arbor, MI. Position requires a bachelor's degree & 2 years working experience as a store manager. Job duties: Train and supervise staff. Plan and produce staff shifts. Ensure all food safety procedures are strictly adhered to according to sanitary regulations. Work closely with kitchen staff to create new products and plan menus. Work closely with management to meet revenue objectives. Implement appropriate strategies to resolve adverse trends and improve sales. Maintain safe working conditions. Follow company policies and procedures regarding the handling of cash, property, products and equipment. Audit inventory levels to ensure product availability, and order products as necessary. Work closely with financial manager to make and managing budgets. Handling customer enquiries and complaints. Make improvements to the running of the business and developing the restaurant.