



Black Star Farms, LLC: FOH Bartender

PURPOSE: To provide Front of House (FOH) Hearth and Vine Café with precise execution of drink recipes, excellent customer service, take and execute food and beverage orders with minimum error to ensure a wonderful guest experience. Act as Lead when the FOH Supervisor is absent.

PAY RATE: \$8/hour + tips, tip-out policy in place; \$12/hour for lead hours

CLASS: Full time hourly, seasonal through October

HOURS: 35 hours/week +/-

RESPONSIBILTY: Execution of assigned FOH duties

REPORTING TO: Hearth & Vine Café FOH Supervisor, Director of Event and Culinary Operations

REQUIREMENTS

- Must be at least 18 years of age
- Must be able to work evenings, weekends and holidays
- Flexible schedule with the ability to be “on-call”
- A minimum of 2 years serving and/or bartending experience preferred
- Ability to walk, stand, and/or move for extended periods of time
- Ability to move and/or lift 50lbs safely
- Positive attitude

EXPECTATIONS

- TAMs/Tips and ServSafe Certifications is preferred
- Knowledge of TOAST POS is preferred
- Prepare server drinks, both alcoholic and non-alcoholic. while serving guests seated in bar station/tables
- Responsibly serve as Lead when FOH supervisor is absent
- Properly represent company brand through hospitality and service
- Ensure proper processing and closing of all guest financial transactions
- Communicate effectively, both verbally and technologically
- Operate efficiently and maintain productivity in an organized and calm manner
- Ability to work within a fast-paced environment and be a quick learner
- Ability to work as a team and contribute to the overall success of the team
- Effectively communicate our product and be able to describe it with knowledge and accuracy
- Responsible for providing a safe experience for all guests including food allergies
- Ability to describe and serve both our food and beverage selections





- A Completion of daily cleaning tasks in both the FOH and BOH, and all related areas
- Adherence to the policies and procedures set forth by the management team at Black Star Farms
- Execute the orders given by FOH & BOH supervisors in an efficient manner and with a positive attitude
- Follow all duties that may be assigned by management
- Maintain composure in stressful situations and be a problem solver
- Hosting duties including, but not limited to, greeting guests, seating guests, answering phones, taking reservations, and utilizing wait lists

