



Black Star Farms, LLC: FOH Host/Busser

PURPOSE: To provide Front of House (FOH) Hearth and Vine Café with server support by greeting guests, clearing/cleaning tables, resetting for new guests, and ensuring a positive guest experience.

PAY RATE: \$10/hour, plus tip-out

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 able to work evenings, weekends and holidays
- Flexible schedule with the ability to be “on-call”
- A minimum of 1-year restaurant 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

- Properly represent company brand through hospitality and service
- Communicate effectively with guest forward attitude
- 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
- 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
- Follow food safety standards to ensure a healthy environment
- Communicate effectively, both verbally and technologically
- Clean and reset tables properly for new guests
- Responsible for waste disposal throughout the duration of shift into proper trash receptacles





- Support the servers in their operational needs to ensure the best guest experience
- 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

