



Culinarian Counter Attendants

Job Titles Include: Culinarian Counter Attendants

Division/Department: Nashville Yards

Reports to: Supervisor or General Manager

Salary Grade: Entry Level - Hourly

Position Manages: N/A

Experience: Minimum 1-2 Years in Restaurant, Hospitality, or Food Service.

Last Revision Date: 6/2/21

SUMMARY

Culinarians are the first people customers interact with when they enter the restaurant. They greet customers, answer questions about menu items, fill and ring up orders. They are also often involved in light food production.

PRIMARY RESPONSIBILITIES

- Address customers in a courteous manner.
- Take guests' orders and fill the order.
- Ring in the order and give guests a guest check
- Fill and restock salad, beverage and hot line areas.
- Assist in cleaning their area at the end of the day

EDUCATION & EXPERIENCE

- High school required. 18+ preferred.
- Minimum of 1-2 Years in Restaurant, Hospitality, or Food Service.
- Must be able to speak, read, & write in English.

REQUIREMENTS

- Demonstrated verbal and interpersonal communication skills.
- Ability to follow direction & respect authority.
- Work well under pressure.
- Ability to problem solve and think on your feet.

- Polished in appearance and willing to follow Chef's Market's dress code & uniform policies.
- Flexible schedule.

WORK SCHEDULE

- Work hours may include morning, days, evenings.
- Shifts are during the week/weekends
- Shift preferential is dependent upon your availability & reliability.

PHYSICAL REQUIREMENTS

- Stand/work on feet for 6-8 hours.
- Ability to lift/carry up to 50lbs when needed.
- Often required to stand, walk, stoop, bend and reach with arms.