



Grill Attendant

Providence Golf Club
Richmond, Va 23236
Onsite

Job Overview

Grill Attendants manage food preparation on grills, ensuring optimal cooking and presentation. Responsibilities encompass maintaining cleanliness, adhering to safety protocols, and delivering exceptional customer service. Tasks include food prep, grilling and equipment use while maintaining a fun, friendly and inviting guest experience to the golf course.

Responsibilities

- Operate and maintain grill equipment in accordance with restaurant standards
- Prepare and cook food items according to customer orders
- Ensure that food is cooked to the appropriate temperature and is visually appealing
- Clean and sanitize grill area and equipment regularly
- Follow protocols for serving alcohol or nicotine
- Stocks and executes proper rotation of products
- Manage transactions with customers using the point-of-sale system
- Take cash, credit and debit cards for payments, issuing receipts as the customer prefers
- Monitor and manage inventory of grill supplies and notify management when supplies are running low
- Follow all food safety and sanitation guidelines and regulations

Qualifications

- Must be 18 years or older
- Prior experience working in a grill or similar role is preferred
- Ability to stand for extended periods of time in a fast-paced environment
- Knowledge of food safety and sanitation preferred
- Excellent customer service and communication skills
- Ability to work flexible schedules, including weekends and holidays as needed
- Physical stamina to lift up to 40 pounds and to operate kitchen equipment
- Attention to detail and ability to multi-task
- Willingness to learn and follow instructions from management

Compensation

Minimum wage plus cash tips daily!

