

Job Description



CRAFT BARTENDER & FOOD HANDLER

Title Craft Bartender & Food Handler

Department(s) Operations

Reports to Bar Captain

Job summary

This position is the heart and soul of operations. The Craft Bartender/ Food Handler invents and delivers high quality cocktails, tinctures, and food boards to Barnacle patrons. This position is the primary individual responsible for executing the daily opening and close. The Craft Bartender/ Food Handler cultivates a local craft culture environment, through delivery of a warm and inviting experience to patrons. The small scale of the business requires this position to simultaneously provide both front of house and back of house services.

Summary of essential job functions

- Ensure compliance with Department of Health Food Service Standards
- Ensure compliance with WA State Liquor and Cannabis Board Requirements
- Cultivate an eclectic friendly atmosphere that introduces patrons to unique tastes and local purveyors.
- Greet all guests quickly with enthusiasm and friendliness.
- Answer guest questions about food, beverages, and our island community
- Strong work ethic- able to work in a fast paced environment for prolonged periods of time.
- Develop and maintain positive relationships with patrons- both new and regulars
- Provide the highest level of service in accordance with our standards.
- Prepare and maintain stock of food/ drink items for sale.
- Prepare orders and deliver items to patrons in a timely manner.
- Maintain a professional appearance at all times.
- Report to work as scheduled, in uniform, and ready for work.
- Follows checklists and builds upon standard operating procedures.
- Maintains a safe, clean, organized, and stocked work area.
- Constantly increase knowledge of food, purveyors, ingredients, and craft
- Ensure that guests has a positive and memorable experience
- Responsible for constant sanitation, organization, and proper food handling.
- Prepare work area for opening, mid-shift, or closing in accordance with schedule and company standards.
- Makes recommendations to management to improve operations.
- Craft house infusions, tonics, tinctures, and bitters
- Update and Maintain Records of Featured Cocktail Recipes
- Support execution of special events
- Other duties as assigned

Minimum requirements

- 5 years bartending and/or food service experience; with minimum 2 years bartending; Craft bartending preferred
- Current WA MAST Alcohol Server Permit
- Current WA Food Worker Card
- A good attitude and willingness to jump in and help with all tasks

Disclaimer -The above statements are intended to describe the general nature and level of work being performed by people assigned to this classification. They are not to be construed as an exhaustive list of all responsibilities, duties, and skills required of personnel so classified. All personnel may be required to perform duties outside of their normal responsibilities from time to time, as needed.

Updated August 21, 2017