

Morganton Community House - Banquet Server

Job Summary:

To effectively assist food and beverage service, guest attention, and overall logistics of banquet events by way of set-up, clear communication and teamwork, while maintaining the Community House standard for excellence, resulting in the overall success of banquet events.

Duties and Responsibilities:

- Uphold the highest level of customer service
- Maintain a friendly and approachable attitude towards guests and staff
- Maintain a professional appearance, mannerisms and attitude
- Assist with set-up of tables, linens, chairs, place setting, buffet set-up, etc. for full service of banquet events
- Provide excellent food and beverage service for banquet events
- Maintains dining hall floor, tables, food service stations, in a clean dry condition at all times.
- Launders kitchen linens daily.
- Segregates and removes trash and garbage and places it in designated containers.
- Maintain sense of urgency when on the service floor
- Maintain back of the house, front of the house and side work duties for overall productivity of banquet events
- Maintain clear and open communication between all staff members for overall event success
- Follow Health and Safety practices at all times
- Must be able to works nights and weekends
- Complete all other duties as assigned

Physical Demands:

- Frequently walking, standing for lengthy periods, ability to bend and climb stairs when necessary.
- Frequently lift/carry up to 25 pounds
- Occasionally lift/carry up to 50 pounds
- Ability to reach with hands and arms in any direction and kneel and stoop repeatedly

Morganton Community House – Assistant cook – part time

Job Summary:

The Kitchen Helper is responsible to the Head Cook/Kitchen Supervisor Assists with food preparation, cooking, meal service as assigned. ... Cleans all dishes and utensils after every meal. Cleans all food handling, food storage areas, and dishroom.

Job description:

- The Kitchen Helper is responsible to the Head Cook/Kitchen Supervisor
- Assists with food preparation, cooking, meal service as assigned.
- Performs any combination of following duties to maintain kitchen work areas and restaurant equipment and utensils in clean and orderly condition.
- Sweeps and mops floors.
- Cleans all food handling, food storage areas, and dishroom.
- Washes worktables, walls, refrigerators, and meat blocks.
- Segregates and removes trash and garbage and places it in designated containers.
- Removes all garbage and recycling from kitchen, sterilizing room, food storage area, and dining rooms after each meal.
- Launders kitchen linens daily.
- Prefer at least 2 years of experience in high volume kitchen.
- Must be able to works nights and weekends
- Maintain clear and open communication between all staff members for overall event success
- Follow Health and Safety practices at all times
- Complete all other duties as assigned

Physical Demands:

- Frequently walking, standing for lengthy periods, ability to bend and climb stairs when necessary.
- Frequently lift/carry up to 25 pounds
- Occasionally lift/carry up to 50 pounds
- Ability to reach with hands and arms in any direction and kneel and stoop repeatedly