

AS220 Food & Drink: Bartender

Job description

Part Time

AS220 Food & Drink embraces the values of AS220 and recognizes the outreach potential inherent in a mission-aligned bar/restaurant. To the extent possible, we look to our local New England farms, brewers and food & drink artisans to provide our quality ingredients while still keeping our menu affordable and accessible. Menu items are created using the freshest local ingredients available and change seasonally. The atmosphere is casual and family friendly.

AS220 Food & Drink staff are expected to positively represent not only the restaurant, but AS220 as a whole, while on and off the clock. As such, while at work, and coinciding with the upholding of an exceptional level of customer service, all staff are expected to politely and courteously greet, engage, assist, serve, and thank all patrons, performers, fellow staff members, participants of any of AS220's programming, residents, etc. Staff are responsible for the running of AS220 Food & Drink in accordance with our mission, values, policies and practice.

AS220 Food & Drink Bartender Job Duties:

Part-Time Bartenders are responsible for the nightly running of the bar at AS220 Food & Drink. The bartender is a critical piece in our outreach strategies and works in collaboration with the counter staff person. They are expected to provide excellent customer service and play a role in creating a unique space that celebrates food and drink as art and as a building block of community. The Bartender reports to the Food & Drink General Manager.

Specific responsibilities include

- Prep bar completely and on time
- Serve customers in a friendly, helpful, and timely manner, utilizing other staff members and/or resources to reduce customer wait time
- Utilize product knowledge and training to educate, inform, and sell to customers
- Wash glassware and utensils after each use
- Pour wine and beer, mix cocktails in accordance with drink recipes
- Accurately handle customer payments and prepare nightly cash drops
- Maintain TIPS certification (or equivalent)
- Enforce identification requirements for legal age restrictions on the purchase of alcohol
- Determine if/when a customer is too intoxicated and take all legal measures to control the situation
- Maintain a clean, efficient customer environment and workspace throughout the shift
- Make note of low or out-of-stock inventory and/ or supplies and communicate accordingly to management
- Close bar and break down in accordance with mandated policies and procedures

To Apply: Please submit cover letter and resume to jobs@as220.org with "Bartender Position" as the subject.