

SEE ROCK CITY, INC.
JOB DESCRIPTION

Title: Seasonal Stand Lead Partner	Team: Food Service
Reports to: Attractions Experience Manager	Status: Hourly, Non-Exempt

Summary

Assists in ensuring that our seasonal stands and special event food locations are running efficiently and smoothly. Performs tasks including, but not limited to, giving breaks, food preparation, assisting team leaders and managers when needed, and training partners. Under the direction of the Attractions Experience Manager the Seasonal Stand Lead Partner is responsible for performing the following duties:

Responsibilities

- Delivers excellent guest service to internal and external customers in line with the organization's mission, culture, and values.
- Models appropriate guest and partner interaction at all times, displaying the values of the culture of excellence and leading in a manner that serves as an organizational model for the values. Prepares food to menu specifications according to quality standards and presentation guidelines.
- Grow sales by suggesting new products, procedures, and preparation.
- Ensures daily cash log is completed at all stands.
- Prepares and serves food.
- Restock when needed.
- Ensure health codes and safety standards are followed.
- Assists in training regarding food preparation, Food Team procedures, and food safety standards.
- Ensures daily time, temperature, and waste controls are followed.
- Ensures portion control and food quality are at our standards.
- Ensures that any food prep work is done for next day.
- All park stands are kept clean and organized.
- Adheres to company policies.
- Maintains a positive attitude and good composure to set an example for other partners.
- Performs other duties as assigned by management.
- Ensures that stands are opened in a timely manner and follows up with team leaders and manager when they are not.
- Assists in setup and operation of special events location.
- Works with team leaders, manager, and stock lead to insure that each location has the product needed to operate efficiently.
- Adheres to company policies.
- Performs other duties as assigned by management.

Qualifications

- High school diploma or GED and least six (6) months previous experience in food service.
- Must be 18 years of age or older.
- Possess an outgoing, friendly personality and the ability to provide excellent guest service.
- Ability to communicate and interact effectively in one-on-one and small group situations.
- Ability to add, subtract, multiply, and divide. Ability to perform these operations using units of American money.
- Ability to provide a flexible schedule to work nights, weekends, holidays, and special events as needed.
- Required to regularly use hands and fingers. Ability to lift/move up to 30 pounds. Required to walk, stoop, kneel or crouch frequently. Must be able to stand regularly.