



TR Medora Foundation provides equal employment opportunities (EEO) to all employees and applicants for employment without regard to race, color, religion, gender, sexual orientation, gender identity or expression, national origin, age, disability, genetic information, marital status, amnesty, or status as a covered veteran in accordance with applicable federal, state and local laws.

Job Description: Tavern Bartender

Non-Exempt: Hourly worker and **Summer Seasonal Worker**

Position Summary:

Bartenders are responsible for making and serving drinks in our dining room and bar while maintaining all federal and state laws.

Essential Job Functions:

- Take guest orders and follow the correct serving process.
- Know the menu and be able to describe items. Be available to guests for questions and to make recommendations.
- Promote and sell other items on the menu (i.e. appetizers, desserts, etc).
- Correctly use POS and the credit card machine. Return deposits accurately and consistently.
- Inventory and restock appropriate beverages on a frequent basis.
- Know how to make a variety of drinks.

Other Responsibilities:

- Other duties as assigned by the food and beverage director and Front of House Manager.

ADA Requirements

- Continuously
 - Standing
 - Grasping
 - Lifting 10 pounds or less
 - Talking
 - Visual acuity to determine accuracy, neatness and thoroughness of work assigned and determine safety of workplace surroundings (kitchen, storage, guests etc).
- Frequently
 - Repetitive use of hands and arms
 - Lifting 11 to 25 pounds
 - Carrying 10 pounds or less
- Occasionally
 - Bending Over
 - Reaching Overhead
 - Pushing or Pulling
 - Carrying 11 to 25 pounds

- Environmental Conditions
 - Occasionally around chemicals.
 - Occasionally around sharp objects or tools.
 - Occasionally around wet, slippery floors or surfaces.
 - Frequently working with others.

Qualifications and Education Requirements:

- Must be able to operate the MegaTouch and the POS system.
- Must be able to attend Serve Safe Training for food safety information.
- Must be able to work during meal times and early/late hours.

Supervision:

- This is not a supervisory role.
- Supervised by the Front of House Manager and Food and Beverage Director.

**Please note that this job description is meant to give a basic understanding of the position and does not cover every part of the job duties and requirements. TRMF reserves the right to change or assign other duties to this position. **