

## Café Team Member/Food Prep & Server – Part Time

### Job Summary

The qualified applicant will maintain frontline position in the Café including preparing, cooking and serving food & beverage to museum guests while adhering to all food handling and food safety requirements. Our goal is to offer all museum visitors excellent customer service while maintaining cleanliness of work areas, stocking areas throughout the day and practicing clean-as-you-go procedures.

### Basic Function and Responsibilities (including but not limited to)

- Follow proper food handling procedures, possess basic knowledge in the use and maintenance of various kitchen operations including but not limited to: Grill, Fryer, Oven, Microwave, etc.
- Dishwashing and proper cleaning of all equipment and work stations, mop all areas in assigned departments, sweeping, disposing of trash, and wiping counters and tables.
- Preparing a variety of foods according to customer orders, menu short orders, event meals and buffet lines, according to supervisors' instructions and following approved procedures; placing food trays over food warmers for immediate service, or store them in refrigerated storage cabinets.
- Set up and take down of food and beverages in buffet line, freezers and soda vending machines. Properly storing of food at the end of the day in designated containers and storage areas to prevent spoilage, portion and wrap the food, or place it directly on plates for service to patrons.
- Complete closing duties, including storing all reusable goods, breaking down goods, cleaning all equipment and areas, returning equipment to proper locations, locking refrigerators, restocking items, turning off lights, locking doors, and completing daily cleaning checklist.
- Receive and store food supplies, equipment, and utensils in refrigerators, cupboards, and other storage areas, Stock cupboards and refrigerators, and tend salad bars and buffet meals.
- Bussing tables, taking plates, utensils and drinkware to the kitchen to be washed, reset tables for the next service, bringing food to tables when [needed](#), restock utensils, napkin holders and other dining room needs.
- Greet and service guests at the registers, taking orders, have basic knowledge of point-of-sale transactions, accepting payment, handling cash, debit [and credit](#) cards.

### Qualifications

- High School diploma / G.E.D equivalent
- Hold a current and valid food handlers permit
- At least one year of related work experience
- Exceptional attention to detail and safety procedures
- Significant knowledge and skills pertaining to kitchen operations

- Follow policies and procedures for the safe operation and storage of tools, equipment, and machines. [Complete](#) appropriate safety training and certifications to perform work tasks.
- Ensure uniform/dress code and personal appearance are clean, hygienic, professional and in compliance with company policies and procedures.
- Basic knowledge in math while [handling money](#) for customers and taking stock of supplies, the ability quick ability to add and subtract quickly is necessary.
- Ability to stand for long periods of time and ability to lift heavy objects.
- Ability to work some nights, and must be able to work Fri, Sat, Sun
- Knowledge of Point of Sales System (\*Preferred but not required)
- Extraordinary customer service skills in accordance with our Museum Show Quality Standards, good listening and effective communication skills with customers in a professional and friendly manner while offering quick service; creating a great dining experience for customers.

[APPLY HERE](#)

**Thank you for your interest in the Fort Worth Museum of Science And History!**