

Restaurant Team Member Crew

Job Location: Durango, CO

Restaurant Team Member - Crew

Description:

Assembling the perfect meal - and having fun doing it - is the first step to building your career at Zia. Sharpen your customer-service and teamwork skills, learn to make great food and get ready to grow. Whether you have experience as a cashier, server, cook, prep cook, dishwasher, housekeeper or bartender, this could be the opportunity to develop into a restaurant manager position. We can offer part time or full time schedules depending on what you are looking for and the needs of the restaurant. We promote most of our managers from within and are looking for that next generation of leaders to apply now.

Zia's Crew members take pride in preparing and serving Zia's delicious fresh Mexican food. They know that in order to do this right, they need a clean and organized work area. By consistently following the proper recipes and procedures, and adhering to Zia's high standards regarding food preparation, cleaning and sanitation, teamwork and customer service, this will help to ensure that the Zia customer experience is always the best it can be. Crew members get to learn about and work at a variety of stations: Griddle, Hot Table, Cold Table, Prep, Register and Dish. In each area they're greeting and interacting with Zia's customers directly, making their meals, while portioning out the ingredients to our standards. Crew members' responsibilities require them to be on their feet working while clocked in, unless on break. If they are not busy, they are expected to take on tasks they see that need to get done, and pitch in to help their teammates.

In addition to following Zia's policies and procedures, principal responsibilities include, but are not limited to:

Line service: Staying composed under pressure • Quickly and effectively preparing patrons' custom food orders while communicating options and extras to customer • Anticipating and reacting to customer volume • Maintaining appropriate portion control and consistently monitoring food levels on the line • Maintaining proper food handling, safety, and sanitation standards while preparing and cooking food

Customer experience: Providing friendly, quality customer service to each customer • Working toward understanding and articulating Zia's mission statement. Everyone is required to strive to exceed customers' expectations

Miscellaneous: Consistently and accurately using prep sheets, Temp logs, cleanliness list, and station checklists • Following Zia's sanitation standards including changing sanitizer buckets, pans and utensils throughout the day • Cleaning equipment, as assigned, thoroughly and in a timely fashion according to Zia's standards

The ideal candidate will: Have the ability to develop positive working relationships with all restaurant employees and work as part of a team by helping others as needed or requested • Have the ability to speak clearly and listen attentively to guests and other employees • Have the ability to maintain a professional appearance at all times and display a positive and enthusiastic approach to all assignments • Be able to exhibit a cheerful and helpful attitude, and provide exceptional customer service to exceed the customer's expectations • Be able to adapt to changing customer volume levels with a sense of urgency • Have the ability to demonstrate a complete understanding of the menu • Be able to follow instructions for recipes and sanitation guidelines • Have the ability to be cross-trained in all areas of the kitchen and line • Have the ability to communicate in the primary language(s) of the work location • Have a high school diploma

Be prepared to learn a lot and work hard if you join the team. Most of the jobs that we are hiring for are entry level positions however there is room for growth within our organization for hard working individuals.