FRIENDLY CASHIER IN A FAST-CASUAL RESTAURANT

NATIONAL MUSEUM OF MILITARY VEHICLES

GENERAL PURPOSE

We are searching for a friendly and professional cashier to provide guests a superior experience in our museum's fast-casual restaurant. Employees will use cash registers, electronic scanners, and related equipment to conduct monetary transactions with customers. Additional responsibilities include processing, packaging, and delivering food orders, and cleaning and sanitizing public spaces as required.

ESSENTIAL FUNCTIONS

- Greeting customers as they enter the location.
- Accepting payment in the form of cash, credit, or debit cards for items purchased.
- Brewing coffee.
- Scooping and serving ice cream and milkshakes.
- Assisting customers with questions regarding the food or museum.
- Ensuring accurate transactions by balancing cash register at the beginning and end of shift, and sales at the end of shift.
- Ensuring that food is prepared correctly and to customer's satisfaction; returns incorrect or improperly cooked orders to the kitchen.
- Processing returns and exchanges according to policy.
- Restocking items including but not limited to napkins, condiments, utensils, etc.
- Restocking beverage refrigerators and ice cream freezers.
- Cleaning and sanitizing all cafeteria surfaces at the beginning and end of service, as well as throughout service as needed.

OTHER FUNCTIONS

- Working as a busser as needed.
- Assisting with catered meals in the museum's conference or assembly rooms.
- Taking out trash and recycling throughout service and at the end of the day.
- Vacuuming, sweeping, mopping restaurant at the beginning and end of daily service.
- Assisting with other restaurant tasks as assigned.

JOB QUALIFICATIONS

Knowledge, Skills, and Ability:

- Excellent customer service skills.
- Good verbal communication skills.
- Well-organized with ability to take and place food and beverage orders accurately.
- Ability to operate cash registers and point of sale system.
- Basic mathematical skills, as needed to make change and give refunds.
- Knowledgeable about the museum's policies, and customer-related policies.
- Basic understanding of or the ability to learn basic sanitation and regulations for workplace and food service industry safety.
- Ability to function well in a high-paced and at times stressful environment.
- Ability to work quickly and efficiently.
- Ability to work well as part of a team and work effectively with other front of house and back of house staff.
- Ability to understand and follow directions.

POSITION TYPE AND EXPECTED HOURS OF WORK:

- Full time and part time permanent and seasonal positions available. Work may be performed in mornings, daytime business hours, evenings, weekends, and holidays. Schedules and hours may fluctuate depending on business need and season.

WORK ENVIRONMENT:

- Work is performed in a predominantly indoor restaurant environment, which presents exposure to loud noises and at times a crowded dining space. Occasional outdoor settings may be required with exposure to extreme weather conditions and temperatures.
- Work may also be performed in the Assembly room or conference rooms for catered events.

PHYSICAL DEMANDS:

- Prolonged periods of walking or standing.
- Must be able to lift, balance, and carry restaurant items up to 50 lbs.
- Must be able to bend, stoop, and wipe frequently.
- Ability to perform repetitive movements over long periods of time.
- Prolonged periods of standing at a cash register
- Hearing and ability to receive detailed information through oral communication at a normal speaking level in a busy, loud restaurant environment.

Preferred Education and experience:

- High school diploma or GED equivalent preferred
- Food safety certification preferred
- Prior related experience in using a point of sale system preferred.
- Prior related experience working in the food service industry preferred.

Job Types: Part-time, Full-time, Permanent, Seasonal

Wage: $20/hr

IMPORTANT: TO APPLY, EMAIL COVER LETTER AND RESUME TO

INFO@NMMV.ORG