

Restaurant Crew

STATUS: Full

Time

SHIFT:

First / Day Second / Afternoon Third / Night

APPLY NOW

JOB CATEGORY:

Restaurant Crew JOB

LINK:

[Direct job link](#)

Position Purpose: To work positions in an Arby's restaurant that contributes to enhancing the overall guest experience.

Position Titles: Trainee (60 day introductory period) | Dining Attendant Expeditor | Front Line Cashier/Order Taker Fry Station Attendant

Drive-thru | Cashier/Order Taker | Slicer Specialist (Must be 18 years or older)

Essential Duties & Responsibilities

Serve guest by providing outstanding product, service and enhancing the overall guest experience.

Assist others who are serving guests in an effort to enhance the guest experience.

Keep guest viewing areas clean, free of debris, organized and stocked.

Keep guest non-viewing areas clean.

Perform maintenance duties completely, correctly and efficiently.

Operate in accordance with established performance, profit and operating standards as set forth in the OSM.

Communicate openly and honestly in a fair, respectful manner with peers and superiors about plans, progress and problems.

Maintain an attitude of flexibility that allows performance above and beyond the parameters of this position description.

Perform other related duties as required and assigned by management.

Required to be on time and present for work.

Knowledge, Skills and Abilities

To have a working knowledge of the 10 Certified Arby's Modules and to attain certification in a module prior to holding any of the positions listed above.

Sandwich preparation:

Must possess extensive knowledge about Product presentation, Quality presentation and Cleanliness.

Must be coordinated and able to multi-task under high volume periods.

Roast Beef:

Must possess extensive knowledge about Roast Beef tempering, cooking and holding.

Must be knowledgeable about Food Safety Guidelines and adhere to beef handling procedures.

Slicer:

State and federal laws require the employee to be 18 years of age (with proof) to operate or clean any part of a meat slicer.

If you are under 18 and asked to operate a slicer, you are required to "refuse and report" the individual making the request to the District Manager, Regional Director, Director of Operations or an Officer of the Company.

Anyone attempting to clean a slicer must wear the designated/approved safety gloves at all times.

All safety precautions, such as, but not limited to, unplugging the slicer, covering the blade, disengaging the gears, and making verbal announcements of exposed blades, are Company required safety awareness policies.

Failure to comply with these policies may result in personal injury or injury to a fellow employee. Should there be any evidence against your complete compliance of these policies, you may be suspended or terminated immediately.

Operate and clean the slicer during opening and closing hours.

Responsible for sandwich preparation and other food preparations.

Required to know, understand and monitor all Food Safety concerns in the preparation of all food products.

Must possess extensive knowledge about product presentation, Quality preparation, and Cleanliness.

Must be coordinated and able to multi-task under high volume periods.

Fry Station:

Must be at least 16 years old to operate fryers. No minors are allowed to operate fryers.

Be aware of all safety issues related to operating the fryers safely.

Must have extensive knowledge of fryer operation.

Must be dedicated to performing the duties of preparing and serving all products with the highest degree of quality. v Able to multi-task.

Front Line:

Must be 16 years of age or older, with proof of age verification.

14 or 15 year olds may be employed to perform duties of Front Line Sales person, as long as State and Federal regulations are strictly enforced.

Works day or night shifts serving customers and operates most equipment (except slicer if under 18).

Must understand and promote excellence in Customer Service.

Able to multi-task.

Drive-Thru:

Must be 16 years of age or older, with proof of age verification.

14 or 15 year olds may be employed to perform duties of Drive-Thru Sales person, as long as State and Federal regulation are strictly enforced.

Works day or night shifts serving customers and operates most equipment (except slicer if under 18).

Must understand and promote excellence in Customer Service.

Able to multi-task.

Dining Room:

Monitor and manage the cleanliness of the dining room.

Communicate with customers, greeting them upon arrival, thanking them for their visit and discussing the approval of their dining experience.

Able to multi-task.

Maintenance:

Must review and understand the daily maintenance routine.

Keep guest viewing areas clean, free of debris, organized, and stocked.

Keep guest non-viewing areas clean.

Maintenance duties completed correctly and efficiently.

Opening:

Must be able to successfully open the restaurant and prepare for the days guests.

Must be organized and able to prioritize opening activities.

Closing:

Must be able to handle a safe and organized closing and prepare for a smooth opening tomorrow.

Must close down all equipment and clean as you go.

Employees must work as a TEAM to ensure a safe and efficient closing.

Must follow all security measures during closing and before departing the restaurant.

Education and Work Experience

High School Diploma or GED, preferred but not required

On-the-Job Training

Desire to grow and succeed

Physical Environment

Standing work only – occasionally kneel, crouch or reach.

Minimally required to sit and use hands for light office work.

Occasionally reach with hands and arms; climb stairs; balance, stoop, kneel, crouch or crawl; talk or hear; taste or smell.

Occasionally lift and/or move up to 50 pounds.

Specific vision abilities required by the job are close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

The specific statements shown in each section of this description are not intended to be allinclusive. They represent typical elements and criteria considered necessary to perform the jobsuccessfully. The Company recognizes that an individual with a disability may require anaccommodation to enable him/her to successfully perform a job function. Consideration will begiven to reasonable accommodations.