



POSTED: DECEMBER 14, 2017 DEADLINE: UNTIL FILLED

POSITION: Bartender

DEPARTMENT: Food and Beverage

LOCATION: Resort

SUPERVISOR: Lead Bartender

EMPLOYMENT: Full-Time/Part-Time

PAY RATE: Pay Grade 2 (\$6.50 - \$8.15 per/hr. D.O.E.)

DESCRIPTION:

Prepare, mix and serve drinks, food and beverages correctly to either customers directly or through team members. Work in a professional manner while maintaining a positive attitude and delivering superior guest service at all times.

RESPONSIBILITIES:

- Provide excellent Guest Service to guests, internal and external through active guest engagement and positive attitude.
- Mixes and serves all types of alcoholic and non-alcoholic beverages to order, following a variety of recipes.
- Delivers drinks to beverage servers or serves directly to the guests.
- Accepts money, operates the payment collection system, and makes change.
- Completes necessary documentation for fund requirements.
- Keeps bar clean, stocked and maintained at all times.
- Washes glasses and other bar equipment.
- Complies with all sanitary and cleanliness requirements with state, federal and property guidelines.
- Strictly follows serving guidelines for intoxicated customers, makes judgements regarding when to slow a guest down or cut them off.
- Respond to guest's inquiries and requests in a courteous and polite manner.
- Prepares garnishes for mixed drinks.
- Assists in taking inventory and maintains records on which drinks and liquor are in the greatest demand.

- Recognizes that each team member is a representative of the Casino and is responsible for demonstrating courtesy, respect, and sensitivity to the needs of every person (visitors, team members).
- It is imperative to ask for identification of our guests that appear to be 35 or younger.
- Due to changes and modification in your job from time to time, we require employees to be flexible and assume other responsibilities assigned by management as management sees the necessity.

MINIMUM QUALIFICATIONS:

- High School Diploma or G.E.D.
- One year experience bar tending is required.
- Must know basic math to ensure proper change is given.
- Knowledge of personal cleanliness standards and the ability to conform to good hygienic practices is required.
- Ability to operate a payment collection system is required.
- Must maintain a positive attitude and exhibit personality.
- Ability to work well with the public is required.
- Must be of legal age in Michigan.
- Must be able to receive and maintain a Gaming License.
- Must pass background checks and other pre-employment screenings.
- Must be able to successfully pass TIP's training.

PREFERRED QUALIFICATIONS:

- Completion of an approved bartender's course is desired.

PHYSICAL REQUIREMENTS:

Normal physical requirements with frequent light to moderate lifting and carrying objects weighing five to fifteen pounds, pushing and pulling objects weighing ten to twenty pounds, and occasionally lifting up to and over 40 pounds. Heavier objects such as beer kegs are usually transported with the aid of a dolly. Subject to inside environmental conditions, including working in a smoking environment. Must be able to stand for long periods of time. Must be able to work in a loud environment.

The above statements are intended to describe the general nature and level of work performed by people assigned to this classification. They are not intended to be construed, as an exhaustive list of all responsibilities, duties and skills required of personnel so classified. Management retains the right to add or to change the duties of the position at any time. Must be able to pass a pre-employment drug screen and applicable background checks related to the position.

OUR MISSION

Our Mission is to provide an exceptional and memorable experience to every Guest, every time. Each Team Member will demonstrate a high level of professionalism, provide a safe, clean and entertaining experience for all Guests, internal and external. Integrity, Service, Professionalism, Value. This is our **PROMISE.**

Date Approved by the Tribal Council: February 21, 2017