

**Prep/Setup:** Duties include preparing dining room & kitchen before opening, setting up condiments, starting coffee, wiping down tables, assisting cook with prep work, such as steam table, plates, sanitary buckets, and anything else the cook may need help with.

**Cashier:** Duties include writing down customer food orders and submitting food tickets to cook, collect money, making change, making/pouring coffee, heat pasteries/muffins, serving other drinks, keeping your area clean, and anything else the cook needs you to do.

**Cook:** Duties include preparing and cooking foods offered on menu, food temperatures in holding areas, being consciousness of food waste and inventory, as well as keeping the grill and surrounding area clean.

**Drinks:** To assist cashier by stocking fridge, making coffee, filling drink orders.

**Sides/Plating:** Duties to include plating food such as biscuits & gravy, lettuce, tomato, & chips for burgers, potato salad, nachos, chilli as well as verifying order against the ticket, and keep the area clean & restocked.

**Order Callout/Dining Room:** Duties include calling out customers orders for pick up, keeping the condiments in the dinning room full, tables wiped down, trash collected, sanitary buckets changed out when dirty, and assist the sides/plating person when needed.