



<https://davidsbbq.com/job/catering>

Catering

Description

As a caterer, you are responsible for the assembly and delivery of orders, on-site installation or setup, charging & receiving money, and ensuring the customer receives top level customer service and a timely delivery. You are also a part of a team that executes larger catering events and weddings.

Responsibilities

- Always come to work with a clean uniform.
- Be a team player—support and assist your fellow team members whenever possible.
- Maintains sanitary standards.
- Interacts with guests in a friendly and efficient manner.
- Refreshes stations and maintains the area.
- Cleans tables and chairs as well as the general area of the event
- Cleans equipment after each job

Qualifications

- High school diploma or equivalent desired but not essential for prep area.
- Must be able to read, speak, write, and understand the primary language of the work location.
- Must be able to perform simple math calculations and make change with cash.
- Must possess a high level of servitude, courtesy and speed
- Must present themselves in a professional manner
- Must have the ability to stand and walk for extended periods of time.
- Must have the ability to lift, stoop, and bend.
- Must have the ability to lift items weighing up to 50 pounds frequently.

Job Benefits

- Family and Medical Leave
- Holidays
- Vacations
- IRA Matching up to 3%
- Free meal during shift and 50% off employee meals
- Medical/accident/dental insurance
- Service gratuity and on-site gratuity
- Learn a valuable skill in a very rewarding career field
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David's BBQ & Catering

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Employment Type

Full Time Or Part Time

Beginning of employment

ASAP

Duration of employment

Long Term

Industry

Restaurant

Job Location

521 NE 23rd Ave, 32609,
Gainesville , Florida, US

Working Hours

35-40 hours

Base Salary

\$ 13 - \$ 17

Date posted

September 8, 2020

Valid through

31.10.2020