



## POSITION DESCRIPTION

<b>Position</b>	Grill Lead Server
<b>Wages</b>	\$8.25 - \$9.75 per hour plus tips, based on prior serving and leadership experience
<b>Season</b>	April through late September
<b>Typical Work Schedule</b>	Friday through Sunday, shifts covering typical restaurant open hours 11-8 and prep. / clean-up, early April through late September

The Grey Heron Grill is a full-service restaurant with an American style menu. Lead Server responsibilities include coordinating Server and Hostess activities including food preparation, presentation, and adherence to internal process controls. The Lead Server will develop a weekly Server staff work schedule, recommend staff hiring activities, coordinate inventory counts, and promote cross training of front-of-house staff to create a productive restaurant environment. Other responsibilities include directing dining room and patio cleaning duties while working closely with the Lead Line Cook role to balance server and kitchen resources to create the best possible experience for our customers. Work schedules are on the weekends (Friday through Sunday) typically from late March to prepare for season through late September, with hours ranging from 30 to 40 hours per week. Holiday weekends (Memorial Day, 4<sup>th</sup> of July, and Labor Day) will require an extra workday during those weekends and required for this position.

*Please note: The description is only a summary of the typical functions of the job, not an exhaustive or comprehensive list of all possible responsibilities, tasks, and duties. The responsibilities, tasks, and duties of the jobholder might differ from those outlined in the job description and other duties may be assigned.*