



Snack Bar Staff

SUMMARY:

Snack bar staff are responsible for the production and assembly of charcuterie, cheese, and snack boards in the Lamplighter Cambridge Crossing (CX) taprooms. They are responsible for making or prepping all sauces, ingredients, and items on the Lamplighter CX snack bar menu, and maintaining an efficient and clean food prep environment. Snack bar staff should be able to read and execute a recipe or ingredient prep list. They must also be aware of all allergens and dietary restrictions and find ample ways to adjust food items to accommodate customers. Snack bar staff are responsible for keeping all food prep areas and equipment clean and organized. They should have a solid knowledge of kitchen equipment and ingredients, introductory knowledge of beer and the brewing process, and a complete understanding of Lamplighter's history, operations, policies, and procedures.

RESPONSIBILITIES:

- Prepping and assembling all necessary ingredients and recipes for a snack bar menu
- Constructing charcuterie and cheese boards with an eye towards detail and aesthetics
- Maintaining high quality, consistent product standards for all food items, and following written procedures
- Adjusting menus and recipes for dietary restrictions
- Communicating menu changes and adaptations to all staff as necessary
- Restocking and replenishing snack bar food items from cold and dry storage
- Complying with all local and federal food, beverage and hygiene regulations
- Ensuring that all food prep and service areas are clean throughout the day
- Adhering to appropriate opening/closing/idle time checklists
- Contacting and interacting with customers when orders are ready

REQUIREMENTS:

- ServSafe Food Handler and MA State Allergen Awareness certification
- Ability to keep food prep areas organized, stocked and clean
- Complete knowledge of Lamplighter menu items, and distinguishing characteristics of various snack board components
- Interest in establishing and following food prep processes and procedures

- Ability to operate, clean, and troubleshoot all food prep equipment, including 3-bay sink, prep fridge, and charcuterie display
- Sensory ability to identify quality cheeses, meats, accoutrements, and pickles, including individual recipe components
- Positive attitude and excellent communication and customer service skills
- Ability to lift 50 lbs
- Ability to be mobile and on feet for 8+ hour shifts
- At least 18 years old

*No prior experience is necessary for this position

**No formal education is necessary for this position

Job Description Acknowledgement	
<input type="checkbox"/> I have read and understand the essential functions*** and requirements of this position. I understand that this is not to be considered as an exhaustive statement of duties, responsibilities or requirements and does not limit the assignment of additional duties for this position.	
_____ Employee Signature	_____ Date

*** Essential Function: Basic job duties that an employee must be able to perform, with or without reasonable accommodation.

The signed original copy of this receipt should be given to management - it will be filed in your personnel file.