

JOB INFORMATION

Host Site: Margaritaville Restaurant
Business: Restaurant
Placement location: Pigeon Forge, Tennessee

Employers needs: Gender: **Any** / Country: **Any**
Level of English required: **Excellent**
An English interview must be passed

Interview process: Interview with CSB Team

Skills/Prerequisites required: See attached job description
Other requirements: See attached job description

Available positions:

Line Cook
Prep Cook
Food Runner
Host
Dishwasher
Retail
Busser

Final Job Duties will only be assigned upon arrival

Dress code: See final page of flyer.

HOUSING

Is employee housing available: Motel. Dorm Style. Apartment.
Final distribution assigned upon arrival

Distance to work: 1-6 miles. Basic furnished. Rent is not payroll deducted. 1-2 bedrooms, 1-2 bathrooms, 2 double beds or bunk beds, 1-6 tenants per room.

Cost/week: \$125 per person
Deposit: \$300

DEPOSIT DUE BEFORE ARRIVAL.

TRANSPORTATION

Arrival pick-up provided: YES **Cost:** \$0.00
On site transportation: Bike or walking / Other options are available at cost.

ARRIVAL

Arrival procedures: Students must arrive to Knoxville, Tennessee, between the hours of 9am and 9pm. If student arrives outside of designated pick-up they must book a room/provide their own transport.

Area information: www.pigeonforge.com

OTHER COMMENTS

This job placement has an additional of \$60 added to the placement fee due to the field expenses. The fee includes arrival pick-up, SSN assistance and on site cultural activities during the program.



Dates of employment:

Start date:

End date:

ALL students must arrive by Wage:

Line Cook/Prep Cook - \$15.00
Food Runner - \$2.13+tips
Host - \$13.00
Dishwasher - \$14.00
Retail - \$13.00
Busser - \$3.75+tips

Avg. hours per week: 32

Overtime: Might be available, not guaranteed.

Frequency of pay: Pay is every two weeks
Attention: First paycheck - it may take up to 3 weeks depending on the time of arrival

Other benefits: n/a

Work schedule: Rotating—must be available to work late, during weekend and holidays

Line Cook

JOB OVERVIEW: Responsible for the preparation and/or cooking of food by following company-directed specifications and by performing the following duties:

POSITION DESCRIPTION:

- Ensures all materials and supplies are available.
- Sets up station according to established guidelines and requirements to ensure guest safety.
- Ensures that all foods are prepared according to established recipes and plating guidelines, including product quality and cook time standards.
- Coordinates food orders to ensure timely and efficient delivery to each table.
- Executes designated preparation and/or line stations without support under normal conditions.
- Prepares food according to the sales forecast and business level.
- Meets special guest requests while providing same quality standards.
- Follows all company HACCP documentation and procedures throughout daily shifts.
- Maintains a clean appearance and work station and assists in overall kitchen cleanliness, including cleaning all station equipment (flat tops, grills, storage drawers, etc.) at the end of each shift.
- Maintains safety standards while using knives and other food preparation equipment.
- Restocks and/or breaks down work station at the conclusion of the shift.
- Stocks all stations as directed and cleans/closes all stations as directed.
- Assists management in training new Staff Members within their department when applicable.
- Cross-trains on all line, prep, and dish stations and assists those co-workers when needed to meet guest satisfaction.
- Maintains high-level of knowledge regarding the company's products and happenings.
- Notifies manager/supervisor of low inventory and recommends new inventory; communicates opportunities and concerns.
- Performs other duties and tasks as assigned or determined by chefs, management or supervisors and moves with a sense of urgency.
- Understands and utilizes all safety and sanitation practices as defined in the safety program and reports any accidents to management.
- Adheres to all company policies and procedures as established in the Staff Member Handbook.

SKILLS/EXPERIENCE:

- Good written and verbal communication skills.
- Ability to interact professionally with other departments and outside contacts.
- Ability to complete a heavy workload and handle multiple tasks in a fast-paced environment with minimal supervision.
- Good judgment and decision making abilities.

Physical Requirements

- Must be able to work in a fast-paced, high energy, and physically demanding environment.
- Must be able to spend 100% of working time standing, walking, and reaching.
- Pushing, pulling and lifting objects from a lower to higher position or moving objects horizontally, from position to position.
- Feeling or grasping objects of different size and shape.
- Maintaining body equilibrium to prevent falling while walking, standing or crouching in narrow, slippery, or erratically moving surfaces.
- Will be required to use physical capabilities including climbing and ascending or descending ladders, stairs, and ramps.
- Must be able to carry loads greater than 35 pounds and exert up to 50 pounds of force occasionally, and/or up to 30 pounds of force frequently.
- Must be able to communicate clearly with our guests in the primary language of the restaurant, specific to location. (Primarily English)
- Hearing sounds at normal speaking levels with or without correction.
- Specific vision abilities include close, distance, color, peripheral, depth perception and the ability to adjust focus.

Work Environment

- Exposed to weather conditions and prevalent temperature changes.
- Subject to moderate to high ambient noise levels.
- Frequently required to function in narrow aisles or passageways.
- Hazards include, but are not limited to, cuts from broken glass and metal cans, burns, slipping and tripping.
- Frequently required to wash hands and/or wear gloves.

Language Skills

- Ability to read and interpret documents such as safety rules, operating and maintenance instructions, and procedure manuals.
- Ability to effectively present information and respond to questions from groups of managers, clients, and guests.
- Expressing or exchanging ideas or instructions by the spoken word.

Mathematical Skills

- Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals.

Prep Cook

JOB OVERVIEW: Responsible for the preparation and/or cooking of food that follows company directed specifications by performing the following duties:

POSITION DESCRIPTION:

- Ensures all materials and supplies are available.
- Sets up station according to established guidelines and requirements to ensure guest safety.
- Ensures that all foods are prepared according to established recipes and plating guidelines.
- Executes designated preparation stations without support under normal conditions.
- Prepares food by measuring, cutting, peeling, etc. ingredients in accordance with the sales forecast and business level.
- Follows all company HACCP documentation and procedures throughout daily shifts.
- Responsible for daily requisition of non-food and food products.
- Ensures all products are properly received, stored, and maintained in their respective areas, including but not limited to dating, labeling and rotating.
- Assists management in training new Staff Members within department when applicable.
- Maintains safety standards while using knives and other food preparation equipment.
- Restocks and/or breaks down work station at the conclusion of the shift.
- Stocks all stations as directed and cleans/closes all stations as directed.
- Ensures organization and cleanliness of all coolers, freezers, prep areas, etc.
- Cross-trains on all prep and dish stations and assists those co-workers when needed to meet guest satisfaction.
- Maintains a clean appearance and work station and assists in overall kitchen cleanliness, including cleaning all station equipment and utensils (flat tops, grills, storage drawers, etc.) at the end of each shift.
- Maintains high-level of knowledge regarding the company's products and happenings.
- Notifies manager/supervisor of low inventory and recommends new inventory; communicates opportunities and concerns.
- Performs other duties and tasks as assigned or determined by chefs, management or supervisors and moves with a sense of urgency.
- Understands and utilizes all safety and sanitation practices as defined in the safety program and reports any accidents to management.
- Adheres to all company policies and procedures as established in the Staff Member Handbook.

SKILLS/EXPERIENCE:

- Good written and verbal communication skills
- Ability to interact professionally with other departments and outside contacts
- Ability to complete a heavy workload and handle multiple tasks in a fast-paced environment with minimal supervision
- Good judgment and decision making abilities

Physical Requirements

- Must be able to work in a fast-paced, high energy, and physically demanding environment.
- Must be able to spend 100% of working time standing, walking, and reaching.
- Pushing, pulling and lifting objects from a lower to higher position or moving objects horizontally, from position to position.
- Feeling or grasping objects of different size and shape.
- Maintaining body equilibrium to prevent falling while walking, standing or crouching in narrow, slippery, or erratically moving surfaces.
- Will be required to use physical capabilities including climbing and ascending or descending ladders, stairs, and ramps.
- Must be able to carry loads greater than 35 pounds and exert up to 50 pounds of force occasionally, and/or up to 30 pounds of force frequently.
- Must be able to communicate clearly with our guests in the primary language of the restaurant, specific to location. (Primarily English)
- Hearing sounds at normal speaking levels with or without correction.
- Specific vision abilities include close, distance, color, peripheral, depth perception and the ability to adjust focus.

Work Environment

- Exposed to weather conditions and prevalent temperature changes.
- Subject to moderate to high ambient noise levels.
- Frequently required to function in narrow aisles or passageways.
- Hazards include, but are not limited to, cuts from broken glass and metal cans, burns, slipping and tripping.
- Frequently required to wash hands and/or wear gloves.

Language Skills

- Ability to read and interpret documents such as safety rules, operating and maintenance instructions, and procedure manuals.
- Ability to effectively present information and respond to questions from groups of managers, clients, and guests.
- Expressing or exchanging ideas or instructions by the spoken word.

Mathematical Skills

- Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals.

Food Runner

Statement of Purpose:

As a food runner, you are an important part of every meal we serve and each guest's experience in our establishment. We take great pride in the quality of our food and the presentation to our guests. This guide will provide you with information related to your job within the restaurant. You will also receive hands-on training. We are positive that through using this guide as a reference and practicing your procedures through hands-on training, you will be successful in this job.

ESSENTIAL FUNCTIONS

- Running food to designated tables. Ensuring that each item goes out correctly from the expo line, i.e. temperature, sauces, and garnishes are with each item.
- Completing running, opening and closing assignments.

Primary Duties:

The following are examples only and are not intended to be all inclusive or restrictive; other duties may be assigned as necessary. Requirements for this position are necessary for us to reach our fullest potential in providing a superior entertainment experience to our guests.

- Performs all functions in accordance with applicable laws and regulations, the mission statement, and objectives of The Sunliner Diner as well as established policies, procedures, and controls.
- Responsible for ensuring a consistent flow of service to guests and servers by efficiently organizing and delivering food to the tables.
- Ensures the quality of the food before leaving the kitchen.
- Delivers food to the correct person at the correct table.
- Maintains a clean and organized working environment.
- Assists the servers by getting guests any additional needs for their meal.
- Ensures proper presentation of food according to food specifications.

Employment Standards

Regular attendance in conformance with the standards, which may be established from time to time, is essential to the successful performance of this position. Employees with irregular attendance will be subject to disciplinary action, up to and including termination of employment.

Due to the cyclical nature of the hospitality industry, employees may be required to work varying schedules to reflect business needs of the restaurant. In addition, attendance at all scheduled training sessions and meetings is required.

Upon employment, all employees are required to fully comply with restaurant rules and regulations for the safe and effective operation of the restaurant's facilities. Employees who violate restaurant rules and regulations will be subject to disciplinary action, up to and including termination of employment.

Physical Demands:

Must be able to stand and exert fast-paced mobility for periods of up to 4 hours in length. Must have a good sense of balance, be able to bend and kneel, and can lift up to 50 lbs frequently.

Host

JOB OVERVIEW: Responsible for greeting customers, checking identification (if applicable), controlling the flow of traffic, and maintaining guest areas by performing the following duties:

POSITION DESCRIPTION:

- Handles initial and final contact with all guests; greets guests in a positive, professional, and welcoming manner and thanks them as they leave.
- Provides information and conversation while guests are waiting and being seated.
- Introduces guests to their server.
- Accommodates guests with special requests.
- Maintains positive guest satisfaction by answering questions thoroughly, handling complaints or directing them to a manager, and providing specific item suggestions and information about the establishment.
- Provides specific item suggestions and information about the establishment.
- Quotes accurate wait times, distributes paging devices (if applicable), and maintains time efficient list.
- Directs guests to proper holding/waiting area.
- Coordinates orderly movement of guests within the food service area with utilization of a table management system.
- Knows table numbers, seating floor plans, and server/busser assignments.
- Communicates effectively with all guests, co-workers and management.
- Maintains organization of host stand and keeps supplies stocked.
- Answers telephone calls and related questions.
- Maintains cleanliness around front facade of the building and guest restrooms; keeps venue clean and free of litter at all times.
- Monitors and stocks restroom supplies.
- Assists management in training new Staff Members within their department when applicable.
- Completes all opening, running, and closing duties as assigned.
- Maintains high-level of knowledge regarding the company's products and happenings, and communicates properly to guests; establishes rapport with all guests through name recognition.
- Notifies manager/supervisor of low inventory and recommends new inventory; communicates opportunities and concerns.
- Performs other duties and tasks as assigned or determined by management or supervisors and moves with a sense of urgency.
- Adheres to responsible alcohol service established by company policy.
- Understands and utilizes all safety and sanitation practices as defined in the safety program and reports any accidents to management.
- Adheres to all company policies and procedures as established in the Staff Member Handbook.

SKILLS/EXPERIENCE:

- Good written and verbal communication skills
- Ability to interact professionally with other departments and outside contacts
- Ability to complete a heavy workload and handle multiple tasks in a fast-paced environment with minimal supervision
- Good judgment and decision making abilities

Physical Requirements

- Must be able to work in a fast-paced, high energy, and physically demanding environment.
- Must be able to spend 100% of working time standing, walking, and reaching.
- Pushing, pulling and lifting objects from a lower to higher position or moving objects horizontally, from position to position.
- Feeling or grasping objects of different size and shape.
- Maintaining body equilibrium to prevent falling while walking, standing or crouching in narrow, slippery, or erratically moving surfaces.
- Will be required to use physical capabilities including climbing and ascending or descending ladders, stairs, and ramps.
- Must be able to carry loads greater than 35 pounds and exert up to 50 pounds of force occasionally, and/or up to 30 pounds of force frequently.
- Must be able to communicate clearly with our guests in the primary language of the restaurant, specific to location. (Primarily English)
- Hearing sounds at normal speaking levels with or without correction.
- Specific vision abilities include close, distance, color, peripheral, depth perception and the ability to adjust focus.

Work Environment

- Exposed to weather conditions and prevalent temperature changes.
- Subject to moderate to high ambient noise levels.
- Frequently required to function in narrow aisles or passageways.
- Hazards include, but are not limited to, cuts from broken glass and metal cans, burns, slipping and tripping.
- Frequently required to wash hands and/or wear gloves.

Language Skills

- Ability to read and interpret documents such as safety rules, operating and maintenance instructions, and procedure manuals.
- Ability to effectively present information and respond to questions from groups of managers, clients, and guests.
- Expressing or exchanging ideas or instructions by the spoken word.

Mathematical Skills

- Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals.

Dishwasher/Steward

JOB OVERVIEW: Responsible for cleaning all dishes, pots, pans, glassware and utensils within unit and follows company-directed guidelines for sanitation and cleanliness by performing the following duties:

POSITION DESCRIPTION:

- Maintains a clean, sanitary, and safe work environment for all Staff Members and guests.
- Scrapes, racks, and stacks glassware/plate ware/silverware properly in dishwasher.
- Sweeps, mops, and washes pots, dishes, etc. by using hand or dish equipment and cooler detailing.
- Removes waste, garbage, and recyclable materials from kitchen area to appropriate receptacles.
- Stocks all glassware/plate ware/silverware as cleaned.
- Maintains all dishware washing procedures and continuous cleaning schedule of dish machine every two hours.
- Maintains a clean workstation and equipment appearances and assists in overall kitchen cleanliness.
- Assists in the stocking, cleaning, and closing of all stations as directed.
- Restocks and/or breaks down workstation at the conclusion of the shift.
- Assists kitchen staff with prep work.
- Cross-trains on prep stations and assists those co-workers when needed to meet guest satisfaction.
- Maintains high-level of knowledge regarding the company's products and happenings.
- Notifies manager/supervisor of low inventory and recommends new inventory; communicates opportunities and concerns.
- Performs other duties and tasks as assigned or determined by management or supervisors and moves with a sense of urgency.
- Understands and utilizes all safety and sanitation practices as defined in the safety program reports any accidents to management.
- Adheres to all company policies and procedures as established in the Staff Member Handbook.

SKILLS/EXPERIENCE:

- Good verbal communication skills.
- Ability to interact professionally with other departments and outside contacts.
- Ability to complete a heavy workload and handle multiple tasks in a fast-paced environment with minimal supervision.
- Good judgment and decision making abilities.

Physical Requirements

- Must be able to work in a fast-paced, high energy, and physically demanding environment.
- Must be able to spend 100% of working time standing, walking, and reaching.
- Pushing, pulling and lifting objects from a lower to higher position or moving objects horizontally, from position to position.
- Feeling or grasping objects of different size and shape.
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- Frequently required to wash hands and/or wear gloves.

Language Skills

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- Ability to effectively present information and respond to questions from groups of managers, clients, and guests.
- Expressing or exchanging ideas or instructions by the spoken word.

Retail Associate

JOB OVERVIEW: Responsible for generating revenue by demonstrating product knowledge, suggestive selling and conducting sales transactions with guests in a variety of indoor and open-air locations by performing the following duties:

POSITION DESCRIPTION:

- Greets guests with a smile in a professional, friendly and courteous manner.
- Possesses full knowledge of all retail products and provides an interactive guest experience through the utilization of suggestive sales techniques and product demonstrations in a positive and outgoing manner.
- Exceeds guest expectations by engaging with each individually to provide a personalized shopping experience.
- Folds, wraps and bags merchandise.
- Processes merchandise sales and returns by operating point-of-sale system and handling large amounts of currency including cash, credit card transactions, travelers' checks, vouchers and discounts with high efficiency and accuracy.
- Practices proper cash handling procedures by utilizing the point-of-sale system, properly organizes money, and counts change back to guests.
- Following appropriate checkout procedures including verifying starting cash bank and balancing out at the end of shift.
- Stocks, replenishes and retrieves merchandise and supplies.
- Ensures all merchandise is ticketed and correctly priced and takes accurate markdowns.
- Achieves or exceeds sales goals provided by General Merchandise Manager/Merchandise Store Manager.
- Maintains sales floor appearance standards by cleaning floor surface and dusting counters and displays by using appropriate tools.
- Completes all opening, running and closing duties as assigned.
- Assists in loss prevention by practicing proper security safe guards as outlined during training.
- Assists management in training new Staff Members within department when applicable.
- Maintains high-level of knowledge regarding the company's products and happenings, and communicates properly to guests; establishes rapport with all guests through name recognition.
- Notifies manager/supervisor of low inventory and recommends new inventory; communicates opportunities and concerns.
- Performs other duties and tasks as assigned or determined by management or supervisors and moves with a sense of urgency.
- Adheres to responsible alcohol service established by company policy.
- Understands and utilizes all safety and sanitation practices as defined in the safety program and reports any accidents to management.
- Adheres to all company policies and procedures as established in the Staff Member Handbook.

SKILLS/EXPERIENCE:

- Good written and verbal communication skills.
- Ability to interact professionally with other departments and outside contacts.
- Ability to complete a heavy workload and handle multiple tasks in a fast-paced environment with minimal supervision.
- Good judgment and decision making abilities.
- Cash handling skills required.

Physical Requirements

- Must be able to work in a fast-paced, high energy, and physically demanding environment.
- Must be able to spend 100% of working time standing, walking, and reaching.
- Pushing, pulling and lifting objects from a lower to higher position or moving objects horizontally, from position to position.
- Feeling or grasping objects of different size and shape.
- Maintaining body equilibrium to prevent falling while walking, standing or crouching in narrow, slippery, or erratically moving surfaces.
- Will be required to use physical capabilities including climbing and ascending or descending ladders, stairs, and ramps.
- Must be able to carry loads greater than 35 pounds and exert up to 50 pounds of force occasionally, and/or up to 30 pounds of force frequently.
- Must be able to communicate clearly with our guests in the primary language of the restaurant, specific to location. (Primarily English)
- Hearing sounds at normal speaking levels with or without correction.
- Specific vision abilities include close, distance, color, peripheral, depth perception and the ability to adjust focus.

Work Environment

- Exposed to weather conditions and prevalent temperature changes.
- Subject to moderate to high ambient noise levels.
- Frequently required to function in narrow aisles or passageways.
- Hazards include, but are not limited to, cuts from broken glass and metal cans, slipping, and tripping.
- Frequently required to wash hands.

Language Skills

- Ability to read and interpret documents such as safety rules, operating and maintenance instructions, and procedure manuals.
- Ability to effectively present information and respond to questions from groups of managers, clients, and guests.
- Expressing or exchanging ideas or instructions by the spoken word.

Mathematical Skills

- Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals.

Busser

JOB OVERVIEW: Responsible for cleaning and setting tables, general table maintenance, and maintaining a clean, sanitary, and safe work environment for all Staff Members and guests by performing the following duties:

POSITION DESCRIPTION:

- Maintains cleanliness around front façade of the building, guest restrooms, floors, and surrounding work areas by keeping the area swept, mopped, and free from spills, trash, debris, etc.
- Maintains positive guest satisfaction by answering questions thoroughly, handling complaints or directing them to a manager, and providing specific item suggestions and information about the establishment.
- Gathers and clears all tableware soiled through use and delivers to dishwasher.
- Scrapes, racks, and stacks glassware/plateware/silverware in dishwashing area.
- Clears and sets tables according to established procedures and standards. Performs these tasks with speed and efficiency.
- Sets-up and breaks down all equipment and supplies.
- Maintains adequate supply of ice to all service stations and ice bins.
- Changes empty bag in box sodas as needed.
- Moves tables and chairs to adjust floor plans for special functions, band performances, etc.
- Stocks all service stations with appropriate supplies, including glassware, silverware, paper products, etc.
- Pre-busses tables of all used glassware/plate ware/ silverware/etc. and maintains work areas, including organizing and cleaning service stations.
- Keeps all trash cans in service stations clean and empty; brings in empty cans after trash pickup.
- Knows all table numbers and floor plans in restaurant.
- Assists management in training new Staff Members within their department when applicable.
- Completes all opening, running, and closing duties as assigned.
- Maintains high-level of knowledge regarding the company's products and happenings, and communicates properly to guests; establishes rapport with all guests through name recognition.
- Notifies manager/supervisor of low inventory and recommends new inventory; communicates opportunities and concerns.
- Performs other duties and tasks as assigned or determined by management or supervisors and moves with sense of urgency.
- Understands and utilizes all safety and sanitation practices as defined in the safety program and reports any accidents to management.
- Adheres to all policies and procedures of company as established and outlined in Staff Member Handbook.

SKILLS/EXPERIENCE:

- Good verbal communication skills
- Ability to interact professionally with other departments and outside contacts
- Ability to complete a heavy workload and handle multiple tasks in a fast-paced environment with minimal supervision
- Good judgment and decision making abilities

Physical Requirements

- Must be able to work in a fast-paced, high energy, and physically demanding environment.
- Must be able to spend 100% of working time standing, walking, and reaching.
- Pushing, pulling and lifting objects from a lower to higher position or moving objects horizontally, from position to position.
- Feeling or grasping objects of different size and shape.
- Maintaining body equilibrium to prevent falling while walking, standing or crouching in narrow, slippery, or erratically moving surfaces.
- Will be required to use physical capabilities including climbing and ascending or descending ladders, stairs, and ramps.
- Must be able to carry loads greater than 35 pounds and exert up to 50 pounds of force occasionally, and/or up to 30 pounds of force frequently.
- Must be able to communicate clearly with our guests in the primary language of the restaurant, specific to location. (Primarily English)
- Hearing sounds at normal speaking levels with or without correction.
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- Hazards include, but are not limited to, cuts from broken glass and metal cans, burns, slipping and tripping.
- Frequently required to wash hands and/or wear gloves.

Language Skills

- Ability to read and interpret documents such as safety rules, operating and maintenance instructions, and procedure manuals.
- Ability to effectively present information and respond to questions from groups of managers, clients, and guests.
- Expressing or exchanging ideas or instructions by the spoken word.

Margaritaville Restaurant Employee Dress Code

Facial Hair on Men: For FOH Staff (Host, Busser, Server & Retail), beards, goatees, and mustaches are permitted. Facial hair must be fully developed, well-groomed, and length is not to exceed a half (½) inch or thirteen (13.0) mm. Same for Culinary staff with the addition of a beard net.

Jewelry: Except for earrings, no forms of visible piercing, including but not limited to nose, tongue, cheek, lip, chin, and eyebrow piercing are allowed. Other jewelry must be worn in good taste and must not interfere with service. Using bandages to cover piercings is prohibited.

Fingernails should all be one length, clean, and trimmed no longer than a quarter (¼) inch or six (6) mm beyond the fingertip. Nail polish should be of one color and may be a clear, natural, or subtle color. If polish is used, it should complement your skin tone. Polishes that include neon, fluorescent, black, gold, or multicolor are not acceptable. French manicures are acceptable. No decals, jewelry, sparkles, patterns may be used. Chipped nail polish is not acceptable. Back of house must wear gloves in all food preparation areas when nail polish or acrylic nails are applied.

Women: Any food service Staff Member, Front of the House and/or Back of the House, is permitted to wear one small plain ring per hand and two pairs of earrings. Hoops and dangling earrings are acceptable, but cannot exceed the size of a quarter. Earrings should be tasteful in appearance and should be a matching set. Braided choker necklaces are acceptable. One watch and one bracelet per arm is permitted for Front of the House and retail Staff Members. Sweatbands are not permitted. Nothing is permitted on the arms and hands (bracelets and other jewelry except for one small, plain ring per hand) of Culinary/Back of the House Staff Members, including rubber wristbands.

Men: Any food service Staff Member, Front of the House and/or Back of the House, is permitted to wear one small plain ring per hand. Plain post earrings no larger than a quarter (1/4) inch (roughly the combined thickness of two nickels) or hoop-style earrings no larger than a dime may be worn at the bottom of the earlobe. Earrings should be tasteful. One watch and one bracelet per arm is permitted for Front of the House and retail Staff Members. Sweatbands are not permitted. Nothing is permitted on the arms and hands (bracelets and other jewelry except for one small, plain ring per hand) of Culinary/Back of the House Staff Members, including rubber wristbands.