



About The Juicy Caboose

Welcome to the Mississippi Gulf Coast. We're The Juicy Caboose, the soon-to-be best spot for the beach goer who knows the benefits of fresh juice and the fresh breeze (think beer garden with a cocktail twist)! We will have fresh boozy juice for the party and fresh pure juice for the workout. Forgot snacks? The Juicy Caboose will fill your beach bag with an easy grab and go menu that will keep the whole crowd happy.

Job Summaries

We are looking for skilled and friendly people to join our team! All of our positions play a big role in creating and providing the best customer experience and satisfaction. Your ultimate goal should be to provide an exceptional guest experience and ensure the upkeep of The Juicy Caboose as the go-to destination for Gulf Coast beach goers.

Potential Roles/Responsibilities:

- **Server**
 - Take customer orders at the caboose counter
 - Receive payments and present change to customers
 - Pack food items, make coffee, and fill beverage cups
 - Function as the host/hostess of the restaurant
 - Receive food checks from customers
 - Appeal to impatient or irritated customers, especially during rush hours
 - Manage the register, including all credit card and cash operations
 - Ensure a balance of the register at the end of the shift or working period
 - process transactions using the POS system
 - Ensure dining table are cleaned and ready for guest

- **Line Cook**
 - Ensure all plates are prepared according to the tickets with any special instructions completed. Adhere to ticket time standards and expectations.
 - Ensure the plate presentation meets standards and expectations, such as garnish, clean etc. Verify all accompanying extras, such as sauces, are correct according to the order specifications.
 - Restock the window with plates, bowls, soup spoons, steak knives, liners, to go materials, etc. that are used to efficiently provide the tools required by the service staff to fulfill the service requirements.
 - Prepare trays with orders by correct seat numbers.
 - Food safety certification

- Clean and maintain designated work areas.
- Comply with all health, safety and hygiene standards and policies

- **Bartender**
 - Greet customers and present beverage menus
 - Make recommendations and answer all related inquiries
 - Check identification of customers to verify they are of legal drinking age
 - Take orders from serving staff or directly from customers
 - Record drink orders accurately into register system
 - Prepare and serve alcoholic and non-alcoholic drinks in accordance with standard recipes
 - Peel, slice and pit fruit for garnishing drinks.
 - Mix and garnish cocktails according to standard specs
 - Serve snacks to customers seated at the bar
 - Upsell drink and snack items to customers
 - Respond promptly to requests from customers in a polite and professional fashion
 - Attempt to limit problems related to customers' excessive drinking by following established procedures
 - Process transactions using the POS system
 - Prepare checks for customers
 - Process customer payments

- **Food Runner**
 - Picks up food products for orders placed by the service staff and delivers the meal to our guests.
 - Assists the kitchen and service staff as needed to maintain the highest level of food quality, presentation, and timing to optimize our guests dining experience.
 - Sets up the front line with the equipment, plateware, and smallwares needed to effectively serve all food products.
 - Keep the station restocked throughout the shift.
 - Cleans large and small trays and tray stands to be ready for service.
 - Tracks cooking times on all orders, checks finished product for proper degree of doneness, appearance, and plate presentation.
 - Assists the server as needed to optimize the guest's dining experience.
 - Accomplishes all job duties while adhering to all safety guidelines and practices throughout the shift.
 - Correctly completes closing duties at the end of each shift.
 - Assists Line Cook and other kitchen personnel in accomplishing closing duties and kitchen cleanliness.
 - Completes all side work in the front and/or back of the house as assigned and scheduled by the members of the management team.

- **Prep Staff/ Juicer**

- Prepare fresh juices, smoothies, and bowls
- Clean and prep vegetables and fruits
- Follow and comply with established procedures, including Weights and Measures, health and sanitation, and adhere to safe work practices.
- Accurately and efficiently operate a cash register and process customer payment
- Basic understanding of production schedule and recipes
- Food safety certification
- Maintain facility from a sanitation and housekeeping standpoint. Includes: cleaning, sanitizing and storage of equipment and tools

Qualifications/Requirements:

- Must be able to lift boxes and food trays up to 40 lbs
- Ability to read and communicate in basic English to customers as needed
- Must understand and execute food safety and sanitation protocols
- Experience working in a high volume restaurant is preferred but not required
- Must understand and execute food safety and sanitation protocols
- Standing, stooping, kneeling, walking , wiping, reaching, bending and lifting are required actions throughout a shift
- Ability to multi-task and handle multiple priorities during the shift
- Must be able to perform duties that require standing and fast movement
- SERVE Safe Certification (Food Handler Level)

Work Conditions/Hours:

Hours will vary and may include early mornings, evenings, weekends and/or holidays