

Granite Gorge Mountain Park

JOB DESCRIPTION

Title: Roxbury Bar & Grill Team Member
Reports to: Roxbury Lead / Base Area Operations Manager
Department: Base Area Operations
FLSA Status: Non-exempt
Job Type: Seasonal
Age Requirement: 18+

Seasonal Employment Notice:

This position is seasonal and based on Granite Gorge Mountain Park's operating schedule. Employment is temporary and not guaranteed beyond the season. Hours and continued employment are dependent on business needs, weather, and guest volume.

Job Summary:

As a Roxbury Bar & Grill Team Member at Granite Gorge Mountain Park, you will support both bar service and food preparation operations during lower-volume service periods. This role is responsible for taking guest orders, preparing beverages, and executing basic food items while maintaining a clean, organized, and guest-focused environment.

This position is designed for team members who can work independently, multitask efficiently, and adapt to the needs of the business. Roxbury Bar & Grill Team Members play a key role in delivering a consistent and positive guest experience across both food and beverage service areas, while also supporting inventory and ordering processes.

Key Responsibilities:

Customer Service & Interaction

- Greet and serve guests in a professional, friendly, and timely manner.
- Take food and beverage orders accurately and enter them into the POS system.
- Maintain a welcoming and positive guest experience, responding to questions and requests as needed.
- Check in with guests to ensure satisfaction and resolve minor concerns independently when possible.

Beverage Service

- Prepare and serve alcoholic and non-alcoholic beverages in accordance with standard recipes and training guidelines.
- Ensure proper ID checks and compliance with all alcohol service laws and policies.
- Maintain cleanliness and organization of the bar area, including glassware, surfaces, and service stations.
- Restock bar supplies including cups, napkins, straws, and beverages as needed.

Food Preparation

- Prepare and cook basic menu items according to established recipes and standards.
- Execute food orders efficiently to support timely service.
- Maintain cleanliness and organization of kitchen and prep areas.
- Follow proper food handling, storage, and sanitation procedures at all times.

Operations & Inventory & Ordering Support

- Maintain a clean and organized work environment across both bar and kitchen areas.
- Refill and restock inventory including food items, beverages, and service supplies.
- Assist with preparing weekly food and beverage orders based on inventory levels and business needs.
- Communicate with vendors regarding orders, deliveries, and product availability as directed.
- Receive and check in deliveries, ensuring accuracy of orders and proper handling of all products.
- Properly store and organize all food and beverage items in accordance with food safety and storage standards.
- Assist with opening and closing duties, including cleaning, stocking, and equipment setup/breakdown.
- Monitor inventory levels and communicate shortages to management.

Compliance & Safety

- Ensure all guests consuming alcohol are of legal drinking age.
- Follow all Granite Gorge policies, procedures, and safety standards.
- Uphold all food safety and sanitation requirements.
- Complete and maintain an approved alcohol service training certification (such as TIPS, TEAM, or ServSafe Alcohol) in accordance with Granite Gorge Mountain Park requirements.
- Communicate any health or safety concerns immediately to management.

Teamwork & Support

- Work collaboratively with Roxbury Lead and other team members to ensure smooth operations.
- Step into bar or kitchen responsibilities as needed based on service demand.
- Assist with coverage and support team members during shifts as needed.
- Perform other duties or projects as assigned.

Qualifications:

- Must be 18+ years of age.
- Previous food service, bar, or kitchen experience preferred but not required.
- Basic knowledge of food preparation and willingness to learn bar service.
- Strong customer service and communication skills.
- Ability to multitask and work independently during lower-volume shifts.
- Positive attitude, strong work ethic, and reliability.
- Ability to follow recipes, procedures, and safety guidelines.
- Basic technology skills and ability to use POS systems.
- Reliable transportation.

- Flexibility to work evenings, weekends, and holidays as needed.
- ServSafe Certification (Food and/or Alcohol) and approved alcohol service training (TIPS/TEAM) required or ability to obtain within **14 days of hire**.

Physical Demands:

- Ability to stand for extended periods of time (4–8+ hours per shift)
- Frequent walking and movement between bar, kitchen, storage, and service areas
- Frequent ascending and descending stairs, including while carrying items
- Ability to lift, carry, and move up to 50 pounds regularly, including repetitive lifting (food, kegs, inventory, supplies)
- Frequent reaching, bending, kneeling, crouching, and twisting
- Repetitive hand, wrist, and arm movements (food prep, pouring drinks, cleaning)
- Ability to work quickly and transition between tasks in a fast-paced environment
- Ability to maintain balance and coordination while carrying food, beverages, and supplies in a fast-paced environment
- Ability to work safely around hot equipment and surfaces (grills, fryers, ovens)
- Ability to work independently with minimal supervision during lower-volume shifts
- Visual abilities including close vision, distance vision, depth perception, and ability to adjust focus

Work Environment:

- Regular exposure to hot equipment and surfaces (grills, fryers, ovens, hot holding units)
- Exposure to sharp objects and kitchen tools (knives, slicers, utensils)
- Work in an environment with wet, slippery, or greasy surfaces, creating risk of slips, trips, and falls
- Exposure to cleaning chemicals, sanitizers, and food preparation substances
- Frequent temperature changes (kitchen heat, refrigeration areas, and possible outdoor service areas)
- Work in confined or shared spaces requiring coordination and awareness of others
- Exposure to moderate to loud noise levels, which may increase during peak hours and events
- Work in a fast-paced, high-energy environment, especially during busy service periods
- Potential exposure to fumes, airborne particles, and kitchen vapors
- Occasional exposure to mechanical equipment and associated operational risks
- May work in outdoor or partially exposed environments depending on service setup and events
- Expected to maintain safe working practices and follow all company safety procedures at all times