



PARCEL 32 BARTENDER

JOB DESCRIPTION

Position: Bartender

Reports To: General Manager

POSITION OVERVIEW:

The primary goal of the Parcel 32 bartender is to work directly with the management staff, to oversee the Parcel 32 Bar to create a vibrant atmosphere through seamless service and attention to detail. He/she is responsible for bringing energy, creativity and innovative thinking to daily routine and function of the bar business.

KEY RESPONSIBILITIES:

Specific duties include, but are not limited to:

- Assist managers in monthly beverage inventory
- Identify bottles that are not moving and find solution to sell to customer
- Make sure all syrups/ mixers are made at the start of each week and make more if needed
- Assist in training bar staff on proper cocktail ingredients and details at weekly line up tastings
- Obtain and continue to learn about ever changing beverage trends
- Passion for service excellence
- Motivational skills to lead and inspire the bar team
- Good time management and organizational skills
- Extensive knowledge of beer, spirits and wine, plus service and food
- Creativity for designing cocktails around seasonality and restaurant cuisine
- Must have experience behind high volume bar/restaurant
- Good communication skills and attention to detail
- Ability to develop lasting, positive relationships with guests and staff
- Experience with POS systems
- Recruiting, training and motivating your staff
- Performing regular stock/inventory par levels and ordering as necessary
- Working directly with distributors, and handling deliveries
- Overseeing the condition of the liquor, beer and wine
- Liaising with the kitchen
- Adhering to budgets, increasing profits and managing cash flow for the bar
- Will establish a physical presence at the bar and make adjustments to ensure customer service is consistently high and developing customer relationships
- Have strong interpersonal and communication skills

REQUIRED SKILLS:

Restaurant bartender must:

- Enforce Patrick Properties standards, policies and procedures with assigned staff
- Prioritize and organize work assignments; delegate work
- Motivate, lead and guide the bar team and maintain a cohesive team with a professional demeanor



PATRICK PROPERTIES

HOSPITALITY GROUP

- Suggestively sell menu items, cocktails, beer and wine
- Ability to be a clear thinker, analyze and resolve problems, exercising good judgment
- Ability to work cooperatively and professionally with other departments, with respect to the chain of command
- TIPS certified