



Aida Team Member Job Description

Description

Our team members take pride in preparing and serving our time tested delicious food. They know that in order to do this right, they need a clean and organized work area. By consistently following the proper recipes and procedures, and adhering to Aida's high standards regarding food preparation, cleaning and sanitation, teamwork and customer service, they help to ensure that the Aida customer experience is always the best it can be. Team members get to learn about and work at a variety of stations: Supply/Food Ordering, Prep, Dishwasher, Fryer, Grill, Rotisserie, Expo, and POS (Register). Team members' responsibilities require them to be on their feet working while clocked in, unless on break. If they are not busy, then they are expected to take on tasks they see that need to get done, and pitch in to help other team members.

In addition to following Aida's policies and procedures, principal responsibilities include, but are not limited to:

Food Prep/Cooking

- Following recipes accurately and maintains food preparation processes such as cooking, marinating, seasoning, and grilling meats; chopping herbs; dicing, cutting, and slicing vegetables
- Completing hot and cold food preparation assignment accurately, neatly, and in a timely fashion
- Preparing food throughout the day as needed, anticipating and reacting to customer volume
- Creating food orders as requested and ensures accuracy of each order
- Paying careful attention to presentation of food
- Maintaining appropriate portion control and consistently monitoring food levels on the line
- Maintaining proper food handling, safety, and sanitation standards while preparing and cooking food
- Maintaining proper levels of food items on service line and holding areas as appropriate

Customer Experience

- Providing friendly and quality customer service to each Aida customer
- Selling promotional, seasonal or daily specials
- Suggesting appropriate flavor combinations and menu complements to enhance the guest experience



Miscellaneous

- Consistently and accurately using prep sheets, cleanliness list, and shift checklists
- Following MN sanitation standards including washing cookware and utensils throughout the day
- Cleaning equipment, as assigned, thoroughly and in a timely fashion according to state of MN sanitation guidelines
- Frequently cleaning the service line, cooking areas, and dining area to maintain overall restaurant cleanliness
- Ringing up orders accurately by using the POS (point of sale) system
- Handling cash and various types of “plastic” payments (i.e. credit/debit card, gift card, etc) and issuing receipts or change due to guest
- Responsible for overages and shortages, accuracy and security

The ideal candidate will:

- Have the ability to develop positive working relationships with all restaurant employees and work as part of a team by helping others as needed or requested
- Have the ability to speak clearly and listen attentively to guests and other employees
- Have the ability to maintain a professional appearance at all times and display a positive and enthusiastic approach to all assignments
- Be able to exhibit a cheerful and helpful attitude, and provide exceptional customer service
- Be able to adapt to changing customer volume levels with a sense of urgency
- Have the ability to demonstrate a complete understanding of the menu
- Be able to follow instructions for recipes and sanitation guidelines
- Have the ability to be cross-trained in all areas of the kitchen and line
- Have the ability to follow all reasonable instructions given by an authorized person (i.e. manager, trainer, owner)
- May be required to lift up to 50 lbs
- Must be able to walk or stand during the entire shift



- Must be legally eligible to work in the United States
- Must have a flexible work schedule with an ability to work both weekdays and weekends

How to apply

To apply please send your resume to jobs@aidamn.com or stop by the restaurant to fill out an application.