

## Augie's Bar Back

**Department:** FOH  
**Reports to:** GM & AGM

**Members of your team:** [Bartenders](#), [Servers](#), [Food Runners](#), [Hosts](#)

**Opening Statement:** The role of bar back is critical to the service mission at Augie's. In this role, you'll be responsible for the operational success of the beverage program, as well as aiding the bar staff in the service of bar top guests. You've read and agree with the general [FOH Employment Info](#) document.

### **Job Description**

You've read Augie's [Mission & Vision](#), and you want to live it every shift. Augie's bar back role is a highly visible role within the restaurant, and one that supports every aspect of the operations. You'll be a key player in every aspect of the beverage program, as well as aiding the bartenders with service for bartop guests. Some examples (but not limited to) this role would include: juicing; re-stocking; pouring wine & beer; preparing garnishes; glassware cleaning & polishing (using our back bar high temp glass washer & automatic glassware polisher); expediting beverages at the service pickup; refilling ice wells; cleaning duties; syrup, infusion, & tincture production; guest interaction; etc. With 36' of bartop, along with one of the most impressive agave spirits collections in the state, our guests will be dining and drinking at the bar, and we want them to feel a level of service that exceeds their every expectation. The barback is trained to use the service bar KDS system (as part of the Toast POS system), to garnish beverages as directed by management, and to interact with servers to expedite those beverages correctly and efficiently. The bar back is part of the FOH team, and plays a role in keeping the entire FOH sparkling clean and welcoming at all times.

### **Compensation**

The role of Bar Back is critical to the successful operation of the restaurant, and is compensated accordingly. Hourly wage plus your share of the [Tip Pool](#).

### **Meetings**

The Bar Back is expected to be part of and contribute to the daily FOH pre-shift meeting.

### **General responsibilities:**

- Perform all reasonable requests from the management team.
- Attend and participate in all scheduled meetings and training sessions.
- Follow proper time-keeping policies and procedures. You are always on time.
- Know and follow all company emergency and safety procedures.

### **Standards:**

- Always practice company culture.
- Protect assets of the property.
- Maintain professional appearance and behavior when in contact with guests and associates.
- Follow policies and procedures in training manuals and associate [handbook](#).
- Always remember we are in a partnership with our guests, fellow associates and owners to provide quality service and profitability.

- Have a current valid [CA Food Handler's Card](#) & [sexual harrassment prevention training](#), along with a current [ABC Responsible Beverage Service certification](#).

