

Augie's Server

Department: FOH
Reports to: GM & AGM
Members of your team: [Bar backs](#), [Food Runners](#), [Hosts](#), [Bartenders](#)

Opening Statement

The role of a server at Augie's is similar to being an educator and server, all in one. With a freshly [designed building](#), an impressive agave spirits collection, and authentic regional Mexican cuisine that is fresh, local, and healthy, you'll be guiding our guests' experience every step of the way. You have the professional experience and humble attitude to deliver a level of service that exceeds their every expectation; you have a willingness to master the product knowledge needed and a thirst for learning more; you have a desire to deliver friendly, authentic, high quality service to every guest, all the time. Teamwork is at the top of your list in a workplace, and you believe that great things are possible when everyone pulls together. 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. We expect that our sales will be roughly half beverage and half food: you are excited to master the nuances of our beverage and food program - and to effectively and passionately communicate this to our guests. You have mastered the steps of service, so that the guests' dining experience is smooth and effortless. Utilize the Toast POS system for all orders, you'll work as a team with other servers, bartenders, bar backs, food runners, and host staff to ensure that every step of service works flawlessly. The server 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 Server is critical to the successful operation of the restaurant, and is compensated accordingly. Hourly wage plus your share of the [Tip Pool](#).

Meetings

The Server 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 **PRIOR TO FIRST TRAINING SHIFT** [CA Food Handler's Card](#) & [sexual harrassment prevention](#) training, along with a current [ABC Responsible Beverage Service certification](#).

