



Oaks Park Midway Concessions Job Description

Reports to: Food Service Lead and or Concessions Manager
FLSA: Hourly
Approved By: Chief Executive Officer, HR Director and Operations Director

Position Summary:

As an Oaks Park food service worker, under supervision, will prepare and sell food and beverages to guests. You would also be responsible for cleaning and maintaining equipment in a fast paced environment. You set the tone for each guest who visits Oaks Park through your attitude and assisting with keeping the food areas neat and looking great.

Essential Duties and Job Responsibilities:

- Welcome and greet customers, answer questions and provide excellent customer service to contribute to an overall memory making experience.
- Provide consistent, friendly and helpful service to guests and coworkers.
- Complete pre-opening preparations.
- Understand and follow all food safety procedures.
- Take orders and relay food orders to cooks, process customer payment and deliver food orders.
- Encourage sales when appropriate by suggesting items to guests.
- Operate Point of Sale system, placing orders, processing payments and making correct change.
- Follow cash handling procedures as explained by supervisor and or manager.
- When cooking, prepare a variety of quick service foods, burgers, hot dogs and fries as per all health standards.
- Assist with cleaning of food stands and seating areas during each shift.
- Perform in-depth cleaning duties at the beginning and end of each work shift.
- Maintain safety standards at all times for our guests, yourself and other park employees.
- Inform Director, Manager(s), or Lead/Supervisor on duty of any significant concerns and problems.
- Perform other work as assigned which may not be listed above. These duties may change with or without notice.

Qualifications:

- Must be 14 years old or older.

- 14 and older, you can input orders, take money, make cotton candy, serve food and clean food areas
- 16 and older, able to operate pizza ovens, broiler and other equipment with open flame, and deep fryers.
- Able to obtain a food handlers card within 30 days of hire.

Knowledge, Skills and Abilities:

- Communicate and provide consistent, friendly and helpful customer service to guests and all park employees.
- Must be able to respond appropriately to difficult guests.
- Work in a fast pace environment.
- Stay focused on the job while taking orders from many guests.
- Ability to follow all safety practices.
- Work independently and as part of a team.
- Able to be on time when scheduled.

Physical Demands:

- Constantly using hands for grasping and holding objects necessary for performing duties.
- Able to twist, bend, stoop, reach and or kneel.
- Able to lift up to 50 pounds in place or move across a distance.
- Able to stand for several hours at a time.

Schedule:

- MUST be available to work all shifts, days, evenings, weekends and holidays. The park operates seasonally from March to possibly the end of October. Starting 6 days a week in mid-June, Tuesday – Sunday (with some Monday openings). Some shifts start as early as 8:00 am and may end as late as 1:00 am.

Wage:

- This is a part time, seasonal position and is considered nonexempt, which means you are eligible for overtime pay when over 40 hours are worked in a given week. Wage is current Oregon, City of Portland, minimum wage.

Oaks Park welcomes people from all walks of life and is an inclusive workplace. We believe a great team makes the dream work! Oaks Park is a drug free workplace and pre-employment drug screen and background check are required.

Approved 1/30/2019