



FOH - “Sabio/Sabia”

Casa Amado is looking for an experienced front of the house “Sabio/Sabia” (“Wise”- Server + Host + Bar) to join our growing team. We are in search of hospitality professionals who are passionate about providing superb hospitality to both our guests and our community.

As part of the front of the house staff, you are responsible for taking orders, guiding guests through the menu, providing our limited bar menu, closing guests checks, keeping a neat and clean area, working cooperatively with all Casa Amado staff and supporting the enjoyable and satisfying guest experience

An ideal “Sabio/Sabia”embodies both hospitality and caring, works well in a dynamic and fast-paced environment, and is interested in growing and learning with us. We require you to be organized and quick on your feet while working effectively under pressure. Delivering memorable, courteous and delicious experiences to our guests is our top priority!

General Responsibilities

- To provide courteous, prompt service to our guests and adhere to Casa Amado’s Steps of Service
- Answer the phone in a professional, courteous manner and is prepared to assist in placing orders and/or providing assistance.
- Responsible for entering guest orders accurately into POS system
- Ability to communicate guest requests, including dietary restrictions, to kitchen and on POS
- Listens and responds to voicemail messages
- Accurately handle all cash and credit card transactions
- Completes all guests orders on POS and hands orders to guests in house or curbside.
- Full knowledge of menu and beverage offerings, including ingredients and allergens.
- Able to perform basic bar tasks.
- Maintain supplies at ordering station and keeps it clean and organized
- Restocks beverages, bar items, paper goods, bags, menus, and to-go items
- Monitors dining areas for seating, service, bussing, safety and well-being of guests.
- Performs opening, sidework and closing duties
- Communicates with managers and kitchen staff consistently
- Relays guest comments or suggestions to the managers.
- Remit cash owed to the store for food sold after each shift
- Other related tasks as needed assigned



- Ability to embrace and support a team spirit of working as a group toward a common goal
- Ability to move quickly and efficiently in a fast-paced environment
- Maintain cleanliness and restaurant appearance standards.
- Follow and uphold all company policies per employment handbook
- Be safety conscious to promote the safety of oneself, co-workers and guests at all times
- Follow and uphold all company policies per employment handbook

Qualifications:

- Minimum 2 years serving experience in a high-volume restaurant operation
- Prior related experience requiring excellent customer service, cash handling, service recovery and problem-solving skills
- Strong written and verbal communication skills; computer proficiency required
- Understands how to responsibly serve alcohol to restaurant guests.
- Ability to work in a fast-paced environment while managing the needs of guests
- Ability to work cohesively with co-workers throughout the restaurant
- Possess a passion for hospitality and a love of the food & beverage industry
- Ability to work a flexible schedule
- Ability to lift, carry, push, pull and place objects weighing up to 25 lbs. Requires frequent bending, reaching overhead, and twisting. Must be able to stand or walk for an extended period or for an entire work shift.
- ServSafe Alcohol Server Certificate

Pay + Benefits

- Based On Experience
- Shared Tips
- No benefits at this time
- Sundays + Mondays off

Contact Us At:

Hello@CasaAmado.com

Casa Amado is an Equal Opportunity Employer and treats all applicants for employment equally based upon job-related qualifications and without regard to race, sex, color, age, sexual orientation, gender identification, marital status, military or veteran status, national origin, disability, religion, political activity, or any other characteristic protected by law.