

# Position Announcement/Description Midland Center for the Arts Midland, MI

Position Title: Busser/Dishwasher/Food Runner

**Supervisor: Food and Beverage Manager Classification: Part time non-exempt (hourly)** 

Last Updated: March 31, 2021

#### ABOUT MIDLAND CENTER FOR THE ARTS

A cultural destination in the heart of Michigan, the Midland Center for the Arts is on a dynamic course of growth and change in preparation for celebrating its 50th anniversary in the coming years. The Center's unique business and program model creates unusual and exciting opportunities. The Center features a four-story museum of science and art, a 1500 seat proscenium theater and a separate 400 seat theater housed within an architecturally significant mid-century modern building, and also an off-site history center comprised of historical homes and museum facilities. In addition to museum programming and performing arts presenting, the Midland Symphony Orchestra, a professional regional symphony, and the Center Stage community theatre and choirs all fall under the Center's umbrella.

World-class entertainment and programming begins with sharing the stories and experiences that look like the world. At Midland Center for the Arts, we strive to create a workplace and patron experience where all people feel welcome and engaged. Our organization celebrates diversity in all of its forms while pursuing our mission as the cultural destination for the Great Lakes Bay Region. Our work reflects our community and our values as an inclusive and accessible home for art, science and history exploration. Our organization is committed to including voices of those varying in abilities, ages, ethnicities, gender identities & expressions, races, religions, sexual orientations, and socioeconomic backgrounds.

<u>POSITION CONCEPT:</u> Under the supervision of the Food and Beverage Manager this position is responsible for efficiently transporting dirty dishes to the kitchen, washing them and returning them to stock. This position may also transport food from the kitchen to the service area.

#### **DUTIES AND RESPONSIBILITIES:**

The duties of this position include, but are not limited to:

 Report for assigned shift on time, dressed appropriately and with a positive attitude

- Maintain a pleasant attitude and professional appearance while on duty and stay guest focused
- Transport food and dishes between the kitchen and service area
- Operate pre-rinse station and load, run and unload the dishwasher with utensils, glassware, cookware, plates and trays in a fast and efficient manner.
- Ensure all dishes are clean and sanitized before they are put away on dish racks or used by your fellow team members.
- Dry dishes and restock for use
- Supporting other kitchen staff members by assisting with other tasks, as needed.

## PREFERRED KNOWLEDGE AND EXPERIENCE:

- Must have a flexible schedule, willing to work primarily nights and weekends
- Work experience as a Busser, Food Runner or other enty-level role in a restaurant is a plus
- Understanding of hygiene and food safety rules
- Physical ability and stamina to carry heavy trays and stand for long hours
- Ability to multitask and remain calm and professional in a fast-paced environment
- Minimum age requirement of 16 years old
- Be able to work in a standing position for up to 6 hours at a time
- Have a strong work ethic

#### SPECIAL CONDITIONS OF EMPLOYMENT

- This position requires the ability to work a variable schedule, evenings, weekends, and holidays to meet operational needs.
- Must be able to lift and carry 30 lbs.
- Must be able to stand for extended periods of time.
- Must be able to move easily up and down stairs.

## **APPLICATION INFORMATION**

Email cover letter and resume to:
 Tina Siegmund, HR, Payroll & Benefits Manager
 Email: siegmund@midlandcenter.org