



**Simply delicious.
Simply nourishing.™**

Beau Delicious! International, LLC dba Café Yumm!

Position Title: Restaurant Crew Member

Revised: 1/23/2025 LRN

Reports To: Restaurant Manager

Classification: Part-Time, Hourly

FLSA Status: Non-Exempt

Department: Restaurant Operations

Application Process: Complete employment application and submit it to hr@cafeyummm.com, or apply online.

JOB DESCRIPTION

JOB SUMMARY

The Restaurant Crew Member is responsible for playing an integral part of restaurant operations serving “Soul satisfying... Deeply nourishing®” food to our guests in a friendly, helpful manner. Each Crew Member prepares food that makes our guests smile and say “Yumm!” and provides service that makes our guests exclaim “Outstanding.”

In addition, all Team Members must be familiar with and follow to the best of their ability the Mission Statement and Statement of Core Values.

ESSENTIAL FUNCTIONS

Supervisory Responsibilities:

None.

Duties/Responsibilities:

1. Learn and pass quizzes with 100% for all stations in the restaurant: cashier, deluxe bar, dishwasher, expeditor, food preparation, grill/salads, starts/hot bar, and others as operations require.
2. Learn all menu items and be familiar with ingredients and contents.
3. Set high standards of consistency in food preparation and cleanliness and work with a sense of urgency.
4. Provide service that is remarkable, memorable, fun, and informative.
5. Participate in all promotions and Limited Time Offers (“LTO”s) as communicated by Operations.
6. Greet guests with gratitude, enthusiasm, and professionalism as per Café Yumm!’s core values.
7. Follow all Café Yumm! appearance standards as described in the Team Member Handbook while on duty.
8. Maintain restaurant cleanliness.
9. Be able to identify and use equipment properly and safely.
10. Learn and follow all safety and sanitation procedures.
11. Perform other assignments as may be directed by the owner, managers, or other officers.
12. Assist other staff in fulfilling their duties as time allows.

REQUIRED SKILLS AND PROFICIENCIES

1. Arrive on time for every shift.

2. Possess “can do” attitude.
3. Possess self-motivation, a desire to help others, and a desire for team success.
4. Attention to detail.
5. Professional in written and oral communication skills both in person and over the phone. Professional in personal presentation.
6. Ability to communicate with managers, officers, and other Team Members about hazards, problems, and challenges in a timely manner.
7. Ability to work with individuals and groups at all organizational levels and backgrounds.
8. Ability to contribute to an inclusive, respectful, and nourishing work environment.
9. Ability to accept constructive criticism and praise alike; promote self-development.
10. Ability to communicate in an open, honest, and complete manner.
11. Ability to maintain a positive disposition and focus on improving guest experience.
12. Sufficient command of the English language to be able to read and understand the POS system.

EDUCATION AND EXPERIENCE

1. 16 years of age or older; 18 years of age or older is preferred.
2. Possess or be able to obtain a valid State-Issued Food Handler’s Permit.
3. Possession of either a High School Diploma or GED Certificate is preferred.
4. Experience as wait staff, cook, cashier, host staff, or equivalent related experience is preferred.

PHYSICAL ACTIVITIES REQUIRED TO PERFORM ESSENTIAL FUNCTIONS

Sitting/Mobility: Must be able to stand for long periods of time. Ability to move with a sense of urgency around work areas in the restaurant.

Communication: Ability to communicate in an effective and professional manner with co-workers, guests, co-tenants, vendors, suppliers, and outside agencies in writing, in person, and over the phone.

Vision: Ability to effectively use a tablet/Point of Sale (“POS”) screen and interpret printed materials, memos, and other appropriate paperwork.

Lifting/Carrying: Ability to transport supplies and inventory – lift and carry up to 50 lbs.

Stooping/Kneeling: Ability to access stock supplies and inventory in low cabinets and shelves.

Reaching/Handling: Ability to retrieve and work with appropriate paperwork, equipment, and supplies; and ability to access supplies and inventory in high cabinets and shelves.

EXPENDITURE AUTHORITY

The Restaurant Crew Member is not authorized to make any expenditure. Requests for equipment, supplies, inventory, and the like shall be made to a supervisor who will then take appropriate action.

SALARY/WAGE IMPACT ON BUDGET

The Restaurant Crew Member starting wage depends on the work location per the company’s Restaurant Wage Structure sheet, plus regular benefits per Team Member Handbook, and bonus, if any, distributed at the sole discretion of employer.

DISCLAIMER

The above information relating to this job description has been designed to indicate a modified form of the general nature and level of work performed within this job class. It is not designed to contain or be interpreted as a comprehensive inventory of all duties, responsibilities, and qualifications required of Team Members

assigned to this job. The duties and responsibilities of this position may change from time to time with or without advance notice to you.

ACKNOWLEDGEMENT

I have received and reviewed a copy of the Restaurant Crew Member job description. I understand that this job description is not a contract of employment and in no way changes the at-will nature of my employment relationship with Beau Delicious! International, LLC dba Café Yumm!, under which either Café Yumm! or I can terminate the employment relationship at any time, for any reason, with or without cause or notice.

Team Member Signature

Date of Signature

Supervisor Signature

Date of Signature