

Waterloo Restaurants Downtown

Waterloo Restaurants Downtown - When hiring for wait staff positions, it's advantageous to ask every applicant what their strengths are. If the restaurant atmosphere is calm and relaxed, like with fine-dining, having someone who's comfortable and resourceful in a slow-paced atmosphere is vital. If expecting a high-paced atmosphere with a quick turnover rate every day, then selecting somebody who can move fast is smart. An honest server, regardless of the atmosphere, must be familiar with wine and blended drinks and be totally clued-up of the kind of food on the menu.

Host

To meet customers, greet them and then direct them to a chair are the duties of the restaurant host. Being polite and friendly are few of the attributes of a good host. Handling rushes during peak times and waiting lines comes with the territory. A host should be a highly organized individual who is comfortable multi-tasking. This is a wonderful entry level job for somebody without lots of restaurant experience.

Bartender

To have a large knowledge of blended drinks and to be friendly to both staff and prospects are the qualities expected of an excellent bartender. To be sincere is as well another quality required because he or she is going to be handling a lot of money during each shift. First-rate bartenders are sometimes good listeners who can provide attentive service to their clients while having the ability to multi-task and get the workers their drinks.

Dishwasher

Dishwashing is probably not one of the most fascinating duties in the restaurant, but it is definitely one of the most imperative. This is typically an entry level rank. Nothing will build up character the way dishwashing will. So if a worker could work a couple of months in the dish pit then they're worth pushing up through the ranks. It is helpful to include tips or free foods to the dishwashers as they labor with plenty of momentum, usually get drenched during their shift and have numerous big pots and pans to contend with, usually making them one of the last staff to leave.

Busboy

The busboy is sort of a restaurant gofer. The position is often the first a dishwasher gets. The main job is to bus the eating room tables. The busboy can be asked to help the wait staff cook salads or desserts. Sometimes the cooks would ask them to fetch ingredients that are running low. If the bartender does not have a bar-back, he or she might rely on the busboy to refill coolers and glassware. Bussing openings provide an important transition to either a front of the house or back of the house status as they allow publicity to all areas of the restaurant business.