



Arbor Day Foundation™

Restaurant Server

Are you passionate about being part of team dedicated to providing dining room service that is warm, welcoming and world class? Are you naturally motivated to provide prompt, courteous and efficient food and beverage service with attention to detail? Do you like a fast paced environment and have a natural talent for suggestive selling?

The Timber Dining Room at Lied Lodge & Conference Center currently seeks Dining Room Servers for all shifts. Duties include describing and merchandising food and beverages to customers, accurately taking food and beverage orders, delivering orders in a timely manner, clearing and setting tables, maintaining cleanliness and sanitation, performing setup, breakdown, and side duties and working as a team to ensure a positive dining experience for all guests. Experience preferred but will train candidates with the ability to anticipate customer needs and display genuine hospitality and team spirit. Must work flexible hours, holidays and have weekend availability.

The environment at Arbor Day Farm provides opportunities for cuisines abundant with fresh, seasonal orchard and garden produce, coupled with the Farm's award-winning signature wines. The food program, in turn, complements the rustic ambience and natural setting of Lied Lodge & Conference Center. This independent property is regionally-recognized and operated by the Arbor Day Foundation. It includes world-class accommodations and panoramic views of the Foundation's wooded acreage, that foster a spirit of tree planting and environmental stewardship -- an inspiration to both our guests and our team members.

If this career opportunity speaks to your talents and passions, please submit a resume on-line at talent@arborday.org or complete an on-line application at www.arborday.org. Resumes may also be mailed to: Arbor Day Foundation, Cathy Horner, PO Box 817, Nebraska City, NE, 68410.

Responsibilities & Qualifications:

- Check patrons' identification to ensure that they meet minimum age requirements for consumption of alcoholic beverages.
- Write patrons' food orders on order slips or memorize orders and enter orders into computers for transmittal to kitchen staff.
- Remain attentive to customers throughout the entire dining experience, ensure that guests are enjoying their meals and take action to correct any problems.
- Prepare checks that itemize and total meal costs and sales taxes and collect payments from customers.
- Clear dishes and glasses from tables or counters, and take them to kitchen for cleaning.
- Answer questions about menu items and special features and make recommendations for food and beverages.

- Explain how various menu items are prepared, describing ingredients and cooking methods.
- Prepare tables for meals, including setting up items such as linens, silverware, and glassware.
- Stock service areas with supplies such as coffee, food, tableware, and linens.
- Fill salt, pepper, sugar, cream, condiment, and other containers.
- Must be of minimum age to serve alcohol according to state law.
- Describe and recommend wines and other alcoholic beverages to customers. Bring wine selections to tables with appropriate glasses and pour wine for customers.
- Have a positive commitment to teamwork and have the ability to maintain composure and objectivity under pressure.
- Present a clean and professional appearance at all times.
- Maintain a friendly, cheerful and courteous demeanor at all times.
- Maintain the highest standards of restaurant safety and sanitation.
- Assume other restaurant duties as assigned.

Schedule

- Must work a flexible schedule to include days, nights, holidays and weekends.