



## Culinary Staffing Positions

Positions described below are only intended as a general description and may vary depending on the needs of every client. All positions require safety equipment, and a uniform as described in GoLive! shift details. All positions require the employee to be capable of lifting 50 lbs. Clients may require a specific minimum of experience for any position listed. Client specified requirements may be included in shift descriptions and should not supersede Culinary Staffing policy.

1. **Baker:** Specializes in making bread, pastries, and other baked goods.
2. **Barback:** Assists bartenders by stocking the bar, cleaning, and maintaining supplies.
3. **Barista 1:** Serves coffee and espresso drinks, usually does not require machine experience.
4. **Barista 2:** Prepares and serves coffee and espresso drinks, usually in a cafe or coffee shop.
5. **Bartender 1:** Prepares and serves alcoholic and non-alcoholic drinks, interacts with customers, and manages bar inventory.
6. **Bartender 2:** Similar to Bartender 1, with additional experience or responsibilities.
7. **Bartender 3:** Senior-level bartender with significant experience and possibly supervisory duties.
8. **Busser:** Clears tables, cleans dining areas, and assists servers with various tasks.
9. **Cashier:** Handles customer transactions, manages the cash register, and provides customer service.
10. **Concessions Worker:** Sells food and beverages at events, theaters, or sports venues.
11. **Cook 1:** Entry-level cook who assists with food preparation and basic cooking tasks.
12. **Cook 2:** Intermediate cook with more experience and responsibilities than Cook 1.
13. **Cook 3:** Experienced cook with advanced cooking skills and responsibilities.
14. **Direct Hire:** Directly employed by the establishment, possibly indicating a specialized or critical role.
15. **Dishwasher:** Cleans dishes, utensils, and kitchen equipment.
16. **Event Supervisor:** Oversees and coordinates events and timesheets, ensuring everything runs smoothly.
17. **Food Service Worker:** Performs various tasks related to food preparation, serving, and cleaning.

18. **General:** A versatile worker who may perform various duties across different areas.
19. **Grill Cook:** Specializes in grilling food items such as meats and vegetables.
20. **Host:** Greets and seats guests, manages reservations, and coordinates front-of-house activities.
21. **Houseperson:** Maintains cleanliness and orderliness in public areas and assists with housekeeping tasks.
22. **Pastry Cook:** Specializes in making desserts, pastries, and other baked goods.
23. **Prep Cook 1:** Prepares ingredients for cooking, such as chopping vegetables and measuring ingredients.
24. **Prep Cook 2:** Similar to Prep Cook 1, with additional experience or responsibilities.
25. **Restroom Attendant:** Maintains cleanliness and supplies in restrooms.
26. **Runner:** Delivers food from the kitchen to the dining area, assists with various tasks as needed.
27. **Server 1:** Takes orders and serves food and beverages to customers, typically entry-level.
28. **Server 2:** Similar to Server 1, with additional experience or responsibilities.
29. **Server 3:** Senior-level server with significant experience and possibly supervisory duties.
30. **Sous Chef:** Second-in-command in the kitchen, assists the head chef with various tasks and oversees kitchen staff.
31. **Sushi Chef:** Specializes in preparing sushi and other Japanese cuisine.
32. **Utility:** Performs various support tasks, such as cleaning, maintenance, and assisting kitchen staff.
33. **Valet:** Parks and retrieves vehicles for guests, typically at restaurants, hotels, or events.