CURRENTLY WE ARE HIRING:

YEAR ROUND TEAM MEMBERS - PART TIME PLUS

TEAM MEMBERS WITH FLEXIBLE AVAILABILITY

These job descriptions are not designed to cover or contain a comprehensive listing of activities, duties or responsibilities that are required of the team member for this job. As a member of a TEAM you will be trained & guided to help when and where it may be necessary.

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BARISTA

To prepare a quick, never rushed, quality cup of coffee and provide exceptional customer service. Baristas provide customers with education on specialty coffees and answer any questions the customer may have. Ensure that all coffee and other drinks meet or exceed the Parlor standard.

Duties & Responsibilities

1. Prepare the highest quality cup of coffee, ensuring drip coffee is ***hot*** & fresh.
2. Maintain a relational aspect with customers while making quick delivery of all drinks.
3. Must complete all required tasks, per Barista checklists.
4. Must maintain a clean work area.
5. Maintain approved Parlor playlist (music), ensuring it is on & at appropriate volume.
6. Must keep all needed supplies stocked at all times. Do not run out of items!
7. Help Front of House when needed.

Ideal Qualifications

1. Leadership skills
2. Interpersonal skills
3. Ability to multitask efficiently
4. Work well under pressure
5. Base of specialty coffee/beverage knowledge
6. Attention to detail
7. Time management
8. Physical stamina to withstand a full shift potentially on their feet
9. Conflict resolution

Education and Experience

1. Practical experience in various food service positions
2. Previous training preferred
3. Working knowledge of coffee
4. Customer service experience is a plus.

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FRONT OF HOUSE aka Hospitality (Customer Forward & Cashier Duties)

Parlor Front of House team members are the first impression to each customer. This requires a commitment to Parlor values and standards with friendliness, a smile and a welcoming demeanor, greeting customers with warmth while taking customer orders, completing transactions on the cash register, stocking merchandise, and maintaining a clean and presentable lobby.

Duties & Responsibilities

1. Welcome and serve customers/offer menu to each new customer.
2. Educate customers on any questions they may have in regards to the menu.
3. Maintain the cleanliness of the store, as well as restrooms.
4. Complete all tasks per Front of House or Drive Thru Checklists.
5. Maintain a clean workspace.
6. Restock display cases with fresh doughnuts.
7. Build boxes, stamp bags, keep merchandise/"grab and go" items stocked and neat.

Ideal Qualifications

1. Ability to work well under pressure
2. Friendliness
3. Leadership skills
4. Interpersonal skills
5. Base of culinary knowledge
6. Attention to detail
7. Able to juggle multiple tasks in fast environment
8. Physical stamina to withstand a full shift potentially on their feet
9. Conflict resolution

Education and Experience

1. Practical experience in various food service positions
2. Customer service experience a plus

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DEN (This is where we make the doughnuts)

Overview

To hand craft a quality layered doughnut from start to finish that meets or exceeds the Parlor standard. To ensure that the specialty products of keto and vegan doughnuts are fully stocked and prepared to meet or exceed the Parlor standard. Den/Back of House workers are responsible for ensuring a full display of doughnuts, while meeting the needs of the customer. MUST BE at least 18 years old to apply for this position.

Duties & Responsibilities

1. Prepare layered doughnuts from start to finish.
2. Must keep a clean and organized workspace.
3. Ensure the cleanliness of the kitchen area.
4. Keep inventory, glazes and toppings, full.
5. Maintain fryers.
6. Complete all daily tasks per Back of House Checklists
7. Maintain dress code.
8. Restock doughnuts as needed.
9. Help Front of House when needed.
10. Must be on time for the opening shift (3:00am).
11. Help direct in additional duties such as, sweeping, dishes, or garbage.
12. Help Front of House with tasks, e.g., box making, bag stamping, & wiping down tables.
13. Help Front of House in times of extreme busyness.

Ideal Qualifications

1. multitask efficiently : Able to juggle multiple tasks in fast environment
2. Leadership skills
3. Interpersonal skills
4. Base of culinary knowledge
5. Attention to detail
6. Physical stamina to withstand a full shift potentially on their feet
7. Conflict resolution
8. Work well under pressure

Education and Experience

1. Practical experience in various food service positions.

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THANKS FOR YOUR INTEREST IN PARLOR DOUGHNUTS ROCHESTER!

LET'S GET READY TO GROW TOGETHER