



Roundhouse Brewery Taproom Staff Job Description

- Understand Our Core Value System and abide by the Employee Code of Conduct.
- Serving beer to customers. You will be expected to know the beers and be able to describe the characteristics of the beers. In addition, you will be able to recommend certain types of beers to customers if they are to ask for suggestions. Learn a “perfect pour”.
- Maintain a fun and positive attitude that reflects our brewery. You are expected to engage with customers on a level that is helpful and friendly to them. Gracefully handle any complaints.
- Communicate with management and your co-workers to accommodate the needs of special events, musicians, vendors, etc.
- Help maintain the physical appearance of the brewery. This means regular cleaning of tables, countertops, floors, glassware, bathrooms, etc...
- Collect money from customers and operate our specific point-of-sale system.
- Take and pass an Alcohol Server's Training course (business will cover the cost of course).
- Take and pass the craftbeer.com beer 101 course (business will cover the cost).
- You will be expected to show up for work, on time, and stay until the work is done. The end time of your shift may fluctuate based on the business level. You may be “cut” earlier or need to stay a bit longer if needed.
- Read shift notes, work chats and staff emails.

Job Qualifications:

- Must be over 21 years old
- Positive attitude
- Can communicate well with staff and management
- Must have knowledge of beer and the basic characteristics of beer and the beer making process
- Must have outstanding interpersonal skills, ability to relate to and to read people
- Has a strong work ethic