

Around The Horn Brewing Company Job Description



Position: Beertender

The Beertender position at Around The Horn Brewing Company is a primarily customer-facing role with responsibilities behind the bar, on the floor, and in the kitchen. The ideal candidate can “roll with the punches” and work collaboratively in a fun, fast-paced environment. Beertenders should possess a passion for craft beer and the majestic Yosemite region.

This role reports directly to ownership and/or the taproom lead on duty. This is a full-time or part-time position available both year-round and seasonally as needed. This is a non-exempt position that is eligible for tips and overtime.

Responsibilities:

- Work behind the bar serving beer and other drinks to guests
- Check ID of all guests drinking alcohol per state liquor laws
- Offer friendly, helpful customer service to guests, particularly when it relates to tourists looking for recommendations about Groveland and Yosemite
- Run food from kitchen to guests' tables and bus tables
- Assist kitchen with food preparation if the need arises
- Handle cash and credit card transactions via our POS system
- Track and restock merchandise
- Clean the bar, taproom, bathrooms, and other public spaces at the start and end of the day and throughout the shift
- Clean and sanitize glassware and assist kitchen staff with cleaning if the need arises
- Follow alcohol awareness procedures for preventing intoxication and dealing with intoxicated guests

Qualifications:

- Knowledge of craft beer and beer styles
- Experience working in bars, food service, or other related fields
- Previous experience handling cash
- Willingness to work weekends and nights
- High school diploma
- 21 years old or older
- Valid driver's license OR reliable transportation
- Ability to lift and carry 55-pound bags
- Ability to climb ladders
- Ability to maneuver 165-pound kegs
- Ability to frequently sit, stand, walk, stoop, kneel, crouch, crawl