

## POSITION SUMMARY

TITLE: SLICER

FLSA STATUS: EXEMPT

DEPARTMENT: RESTAURANT

NON-EXEMPT

---

---

### PRIMARY FUNCTION

Under general supervision, perform basic routine tasks and procedures in order to provide our customers with quality products, good service and clean surroundings, in accordance to Bill Miller Bar-B-Q standards.

---

---

**REPORTS TO:** AREA MANAGER, STORE MANAGER, ASSOCIATE MANAGERS AND BREAKFAST MANAGERS

**ABILITIES:** Exercise considerable judgment and initiative, organize work to maintain a smooth work flow. Be cooperative, courteous, friendly, tactful, polite and respectful to the general public, co-workers and management staff. Follow both written and verbal directive and assignments; work throughout different areas of the restaurant as assigned. Become familiar with the location of all equipment, storage areas, supplies, etc. Learn and understand the accurate use of weights and measures. Recognize emergency situations and summon help. Answer phone with enthusiasm and knowledge of menu and specials.

**TYPICAL PHYSICAL DEMANDS:** Requires full range of body motion, including, but not limited to: walking, sitting, crouching, stooping, kneeling, squatting, crawling, twisting, stretching, pushing, pulling, manual and finger dexterity and eye-hand coordination. Requires long periods of standing (approximately 6 hours) with only one (1) thirty-minute break. Requires frequent walking during the day. Requires ability to lift (approximately 10 lbs) shoulder high on a frequent basis and occasionally lifts items weighing up to fifty (50) lbs. Requires corrected vision and hearing to normal range. Requires working under stressful conditions and occasionally extended hours.

**TYPICAL WORKING CONDITIONS:** Works indoors in an air-conditioned facility; frequent exposure to hot and cold areas; sharp objects, electrical hazards, wet and slippery floors and other conditions common to a restaurant.

---

---

**REVIEWED BY:** STACIE HUSER, DIRECTOR OF PERSONNEL

**DATE:** 11/10/15

**PERFORMANCE RESPONSIBILITIES**  
**ESSENTIAL FUNCTIONS**

- Lift (shoulder high) and place a ten (10) pound brisket in the slicer.
- Operate the slicer carriage with one hand and at the same time catch the brisket slices neatly with the other hand.
- Thank customers as they leave the restaurant.
- Read and write a customer's order in the allotted time in accordance to company standards.
- Make effectively and correctly sandwiches and plates, measure and fill portions, pints, quarts and gallons of any product.
- Package all products to go neatly and efficiently.
- Call orders out to customers and deliver them with courtesy and enthusiasm.
- Place hot food with hands or utensils on plates or other surfaces or carriers.
- Take three (3) orders at a time; work on two
- Lift and carry full bus tub safely to kitchen area and deposit items in proper receptacles.
- Sweep, mop and scrub all interior floors, walls to the ceiling, and exterior drive-thru slab according to proper procedures. Move tables and chairs to scrub underneath.
- Clean ceiling fans (including blades) and mini-blinds using cloth and appropriate cleaner.
- Food prep work: Bread and fry chicken, cook beans and rice, make coleslaw, cook hash browns, pre-fry and fry potatoes, keep serving lines full of hot items, keep cold food display fully stocked according to proper policy and procedure.
- Restock and clean condiment bar, as necessary.
- Greet customers and assist with request as much as possible.
- Remove floor mats before sweeping floors and return after sweeping has been completed.
- Wash dishes, utensils, pots and pans and return to designated area after drying.
- Restock food serving lines and storeroom with supplies, as necessary.
- Keep work area and equipment clean at all times.
- Clean and stock restrooms, as necessary.

- Report immediately any malfunctioning equipment, unsafe conditions or safety violations to management.
- Keep floors dry, clean and clear of any debris.
- Understand and comply with Sanitation Standards of the Food Service Industry.
- Attends all required meetings as scheduled.
- Completes all other duties as directed.
- Fill tea urns (approximately 30 lbs)