

# BLUE DUCK TAVERN

## Current Career Opportunities

*as of July 1, 2011*

To apply, please visit [joinparkhyattwashington.com](http://joinparkhyattwashington.com). All applications must be submitted online. Weekly open interviews held every Tuesday, 5:00 PM– 7:00 PM. All candidates must complete an application before attending.

### **F&B Manager**

This person oversees the different functions of the food and beverage areas including banquets, restaurant, room service and bar at different times within the hotel. Responsibilities may include scheduling and training of staff. Responsibilities for this position can include, but are not limited to, guest satisfaction, compliant with standards, recruiting, leading and training of staff. Candidates must possess proficient skills with computers and point of sales systems. 3 – 5 years of food and beverage management experience is required, experience in the upscale market is preferred for this position.

### **Chef de Cuisine**

The goal of the Chef de Cuisine is to manage the culinary operations within Blue Duck Tavern. The Chef de Cuisine will take council from the Executive Chef to create, implement menu and concepts but the position is designed so that individuals will work in a manner that is consistent as that of an independent owner/operator. 3 –5 years of culinary management experience is required, with experience in the upscale market preferred for this position.

### **Restaurant Server**

Restaurant servers are responsible for submitting guest menu selections and presenting these food and beverage preferences. The right person will gain menu knowledge and give recommendations from our compilation of cuisine and drink offerings. Servers engage in casual conversation and create the restaurant experience by their style and service attributes. Other duties include general restaurant preparation and maintaining a sanitary environment. Applicants must have previous serving experience, be at least 21 years of age, and have open availability. Must be able to lift, push and pull moderate amounts of weight. Must have physical stamina for excessive walking, standing and bending.

### **Cocktail Server**

Cocktail servers are responsible for submitting and presenting guest beverage selections. The right person will gain menu knowledge and give recommendations from our compilation of libations. Servers engage in casual conversation and must maintain an attractive setting. Their style and service attributes are key to creating the guest experience. Must have previous serving experience, be at least 21 years of age, and have flexible availability. Must have physical stamina for excessive walking, standing and bending.

EOE