



POSITION DESCRIPTION

Position title:	Team Member
Department:	Operations
Reporting to:	Venue Manager/ Outlet Manager / Outlet Coordinator / Outlet Supervisor
Supervises:	Nil
Employment type:	Full Time
Classification:	Level 1.1 Higher Education Industry – General Staff Award 2010
Conditions:	Up to 38 hours per week; May include some weekends and nights as dictated by business requirements; Eligible for Laundry Allowance

Purpose

The purpose of this role is to be the face of the USU food and catering Venues, using exceptional customer service skills to influence repeat visitation and create a world class customer experience.

Duties will include all café all-rounder elements from making coffee, presenting food items through to cleaning the Venue before, during and at the end of each shift.

POSITION ACCOUNTABILITY STATEMENTS (PAS)		
Key Result Areas	Key Tasks	Key Performance Indicators
Teamwork	To work as part of the team and create a fun and friendly environment	All tasks are completed to the agreed standards
Customer Service	Provides exemplary customer service in line with Department USU service standards Reports customers' suggestions or complaints to Outlet Coordinator / Supervisor Fully aware of daily menu and current products so that customer queries can be answered satisfactorily	Positive feedback from customers Customer feedback reported accurately and quickly Customer queries about menu and products are quickly and accurately answered All current promotions are known and communicated to customers
Adherence to	Ensure the venue is open in accordance	Organisational and

<p>Venue Standards & Procedures</p>	<p>with listed operation times</p> <p>Ensure all products are made to specification and represent quality and freshness</p> <p>Ensure the venue is well presented at all times</p> <p>Ensure venue is kept fully stocked at all times in accordance with the procedure manual and specifications</p>	<p>Department policies and procedures adhered to at all times</p> <p>Clean the Venue and displays products according to procedure</p> <p>Stock levels maintained according to department standards</p>
<p>Cost Control</p>	<p>Ensure correct portion weights are monitored</p> <p>Outlet Coordinator / Supervisor advised of stock levels and controls</p> <p>Assist in completion of daily order sheets where necessary</p> <p>Record wastage as required</p> <p>Identify and provide feedback to Outlet Manager of poor selling products</p>	<p>Stocktakes are within reasonable variance</p> <p>Stock levels and controls are reported accurately</p> <p>Store is fully stocked in accordance with agreed planograms / merchandising layouts</p>
<p>Compliance</p>	<p>Comply with Organisational, Departmental and Legislative Work Health and Safety requirements</p> <p>Work completed in compliance with HACCP process and procedures</p> <p>Cash handling procedures complied with</p> <p>Personal hygiene and presentation is of a high standard and in line with USU policies and procedures</p> <p>Opening & closing of venue/s is conducted in line with Organisational procedures</p> <p>Presentation and service of beverages to USUeats standards</p>	<p>Minimum of incidents in area, all incidents/near misses reported before completion of shift</p> <p>HACCP processes and forms are completed accurately</p> <p>High standard of personal hygiene demonstrated at all times</p> <p>Cash Handling procedures complied with. Variances are within responsible range</p> <p>Venue operating procedures complied with</p> <p>Venues are correctly opened and closed</p> <p>Customer feedback reported accurately and quickly</p>
<p>Work Health & Safety (WHS)</p>	<p>Conduct all work in a safe manner</p> <p>Comply with all WHS policies, procedures and instructions</p>	<p>All incidents and hazards reported immediately</p> <p>All WHS instructions, policies and procedures complied with</p>

	Report all incidents and hazards immediately to Supervisor and People & Culture Department Use and maintain safety devices and personal protective equipment correctly	
Demonstrate commitment to the department and USU as a whole	Shows a willingness to assist others – both within own department and in other areas Forthcoming with ideas Performs other reasonable duties as requested by Supervisor Interacts with team and other stakeholders in a professional, respectful, polite and courteous manner	Responsive to requests Willing to assist in times when the area is short staffed Attends and interacts constructively at meetings Takes an interest in the challenges faced and contributes ideas/ suggestions to make improvements All interactions are professional, respectful, polite and courteous

Essential Criteria

- At least 2 years' demonstrated experience in a fast paced, customer experience focused food environment (café / restaurant / hotels) and experience working with a POS system
- At least 2 years' experience working with commercial coffee machines in a high volume environment (using at least 10kgs of beans per day) and a passion for coffee
- Food preparation experience and/or sandwich making experience
- Demonstrated cash register and cash handling/EFTPOS experience
- Strong level of verbal and written communication skills
- Demonstrated ability to build relationships with a variety of customer types
- Excellent personal presentation
- Flexible 'can do' attitude towards work
- Able to move between USU Venues as required

Desirable Criteria

- Current Responsible Service of Alcohol (RSA) photo card and certification
- Experience in opening and closing Venue/s
- Conversant with the BEPOZ point of sale system
- Knowledge of cost control and stock control
- Experience in the preparation and delivery of high volume coffees, smoothies, juices and salads
- Understanding of HACCP procedures or food safety programs
- Current Food Safety Certificate

Physical Requirements

Required frequently: standing, bending, reaching, scooping

Required occasionally: walking, kneeling, squatting, lifting, lifting up to 15 kilograms

Compiled by: People and Culture Business Partner Date: Dec 2018

Authorised by: People and Culture Date: Dec 2018

Current Employee Signature: _____ Date: _____