



**TACO BELL**

**JOB DESCRIPTION**

<b>JOB TITLE:</b>	Team Member – Service & Food Champions
<b>SUPERVISOR:</b>	Restaurant General Manager, Sr. Assistant Manager, Assistant Manager, Shift Lead
<b>JOB SCOPE:</b>	<ul style="list-style-type: none"><li>• Restaurant Basics – Delighting Guest, Food Safety Sanitation, Guest and Employee Safety, Security &amp; Daily Cleaning</li><li>• Food Preparation – preparing raw ingredients for menu item production</li><li>• Menu Item Production – preparing menu items for orders</li><li>• Daily Operation – Receiving and Storage, Preventative Maintenance, Opening Procedures &amp; closing procedures</li><li>• Guest Assistance – Dining Room/Lot, Dining Room Cashier, Drive-thru Cashier &amp; Drive-thru outside Order Taker</li></ul>
<b>JOB QUALIFICATIONS:</b>	<ul style="list-style-type: none"><li>• 14 years old or older</li><li>• Legal right to work in the United States</li><li>• Ability to work flexible hours</li></ul>
<b>CORE RESPONSIBILITIES:</b>	<ul style="list-style-type: none"><li>• Acts in a friendly, courteous and helpful manner toward customers and co-workers at all times.</li><li>• Is punctual and flexible in maintaining hours of employment.</li><li>• Exerts high degree of energy and drive to meet customer demands.</li><li>• Performs effectively and safely in an environment where there is constant change and minimal direct supervision.</li><li>• Presents a tidy appearance with good hygiene.</li><li>• Capable of making quick and appropriate decisions.</li><li>• Takes action to meet customer needs.</li><li>• Can anticipate bottlenecks in service and acts to resolve them.</li><li>• Ability to learn quickly.</li><li>• Ability to communicate viewpoints and concerns to fellow employees and managers in a constructive manner.</li></ul>