

## **A&W Restaurants - Fast Food – Manager - Supervisor - Cashier - Cook**

A&W Restaurants Cook - Cashier- fast food – Supervisor – Manager - flexible working schedules Full Time or Part time. We have an award-winning training program to prepare you to succeed. You'll learn important skills like customer service, working on a team, food safety and safely operating kitchen equipment.

We also provide opportunities for advancement for those who want to become trainers, supervisors and managers. We take pride in creating opportunities and encouraging you to grow, learn and succeed.

Specific responsibilities may include:

- Serves customer of fast food restaurant: Requests customer order and depresses keys of POS machine to simultaneously record order and compute bill.
- Selects requested food items from serving or storage areas and assembles items on serving tray or in takeout bag.
- Notifies kitchen personnel of shortages or special orders.
- Serves cold drinks, using drink-dispensing machine, or frozen milk drinks or desserts, using milkshake or frozen custard machine.
- Makes and serves hot beverages, using automatic water heater or coffeemaker.
- Presses lids onto beverages and places beverages on serving tray or in takeout container.
- Receives payment.
- May cook or apportion fries or perform other minor duties to prepare food and serve customers
- Maintain orderly and clean eating and dining areas, as well as other facilities utilized by guests.
- Maintain sanitation, health, and safety standards in work areas.
- Clean food preparation areas, cooking surfaces, and utensils.
- Operate large-volume cooking equipment such as grills, or deep-fat fryers
- Verify that prepared food meets requirements for quality and quantity.
- Take food and drink orders and receive payment from customers.
- Read food order slips or receive verbal instructions as to food required by patron, and prepare and cook food according to instructions

### **A&W Job Titles and Salary Options**

A&W readily hires new entry-level workers to keep restaurant operations at company standards. New applicants for employment with A&W must meet the required age limit of 16 years for hiring consideration. A&W offers competitive pay options, a friendly team environment, and flexible scheduling. Job seekers may begin the A&W hiring process with the completion of an online application form for the following jobs:

Cashier – The role of cashier consists of front counter service, which includes greeting customers, taking food and beverage orders, maintaining customer satisfaction, handling money, and ensuring quality A&W products. Ideal candidates maintain a positive attitude, display great written and communication skills, and work as a team player. A&W cashiers must adhere to company policies and procedures regarding proper food handling techniques.

Cook – A&W cooks prepare and cook burgers, fries, onion rings, and other fast food menu items. Furthermore, cooks must practice and follow all proper food handling procedures and kitchen equipment use protocol. Job seekers must possess a willingness to learn, ability to communicate and work well with others, and a flexible schedule to gain employment from A&W.

Kitchen Supervisor – Kitchen supervisors work closely with kitchen team members to ensure quality A&W products. Also, the kitchen supervisor trains and oversees cooks, keeps inventory control, instructs workers about food handling procedures, and reports to restaurant management. A&W kitchen supervisors display attributes in leadership, organization, and communication

Manager – Applicants searching for higher-up career opportunities with A&W may consider manager positions. Job seekers must possess quality leadership and organizational skills, great written and verbal communication skills, and flexibility. A&W managers hire and train new employees, reach and surpass company goals, delegate work and schedule team members, and report to corporate offices.