



Hourly Employee Job Description

Rutter Hospitality, LLC (dba OMG! Rotisserie) is an equal opportunity employer. We do not discriminate on the basis of race, color, religion, national origin, gender, age, marital status, sexual orientation, gender identity, veterans status, or any other prohibited basis. It is our intention that all qualified applicants be given equal opportunity and that selection decisions be based on job related factors.

Position Title: Team Member

Position Reports To: Shift Manger/GM

Starting Pay: \$8 -10.00

What's it like to work at OMG?

Working at OMG! is unlike other quick-serve restaurants. For starters, we cook real food in our restaurants. We also provide a clear path to success - by rewarding hard work and promoting from within. We firmly believe that "work" and "play" need not be opposites. We are committed to creating a work environment that's both fun and collaborative. We hold ourselves to a higher standard. In order to do that we seek talented individuals who are ambitious, reliable, smart, polite, honest, respectful, motivated, resourceful and enthusiastic.

What will I be doing?

OMG!'s crew members take pride in preparing and serving our delicious food. They know that in order to do this right, they need a clean and organized work area. By consistently following the proper recipes and procedures, and adhering to OMG!'s high standards regarding food preparation, cleaning and sanitation, teamwork and customer service, they help to ensure that the OMG! customer experience is always the best it can be. Crew members get to learn about and work at a variety of stations: Salads, Sandwiches, Assembly, Beverages, Rotisserie Cook, Expo, and Take-Out. In each area they're greeting and interacting with OMG!'s customers directly, making their meals, while portioning out the ingredients to our standards. Crew members' responsibilities require them to be on their feet working while clocked in, unless on break. If they are not busy, they are expected to take on tasks they see that need to get done, and pitch in to help their teammates.

What skills do I need to be successful?

- Have the ability to develop positive working relationships with all restaurant employees and work as part of a team by helping others as needed or requested
- Have the ability to speak clearly and listen attentively to guests and other employees
- Have the ability to maintain a professional appearance at all times and display a positive and enthusiastic approach to all assignments
- Be able to exhibit a cheerful and helpful attitude, and provide exceptional customer service
- Be able to adapt to changing customer volume levels with a sense of urgency
- Have the ability to demonstrate a complete understanding of the menu
- Be able to follow instructions for recipes and sanitation guidelines
- Have the ability to be cross-trained in all areas of the kitchen and line
- Have the ability to communicate in the primary language(s) of the work location
- Have a high school diploma

How do I apply?

To apply you can go to omgortisserie.com and click on "Apply". You can also stop by and pick-up an application during normal business hours.