## Job Task Analysis Food & Beverage/Conference & Events Attendant



## Job Description:

**Job overview:** A Food & Beverage/Conference & Events Attendant responsible and accountable for assisting the Management team in the effective operation of the outlet, conference or event. This will be achieved by working as a team as well as other departments to provide the appropriate quality and level of service to RACV members, guests, and visitors and by adhering to RACV policies and procedures.

Environment: Indoors, exposure to chemicals.

Psychosocial demands: High Job demand in peak times.

**Shifts:** Due to the 7day/week nature of the operation, flexibility is required by the incumbent to assist with occasional unscheduled or on call duties and will require a presence on weekends.

**PPE:** Closed toe shoes, uniform, apron.







## Key Tasks:

- 1. Customer Service: Greeting guests, answering questions, processing payments
- 2. Order Taking and Serving: Taking food and drink orders, inputting into the system, serving dishes and drinks as per the guest's request
- 3. Maintaining Cleanliness: Keep tables, serving areas and other designated sections clean. This includes clearing dishes, wiping down surfaces, and resetting tables for the next guests.
- 4. Arranging of furniture: Either in the restaurant or for an event, setting up tables, chairs and other items.
- 5. Room Service: Trolley and buggy (where needed)

Postural Tolerance	0	F	С	Comments	Material Handling	0	F	С	Comments
Sit	٧			During breaks	Lift		٧		Up to 10kg
Stand			V	As required	Carry			٧	Trays, drinks, food
Walk		٧		Between kitchen and tables	Push	٧			Trolleys, chairs, tables
Kneel	٧			Cleaning low areas	Pull	٧			Trolleys, chairs, tables
Squat	٧			Cleaning low areas	Reach		٧		Cleaning high areas
Crawl				N/A	Grip		٧		Trolleys, chairs, tables
Twist	٧			Avoided by moving feet	Dexterity		٧		Use of cleaning tools

Job Modifications:	Alternate Duties:						
<ul> <li>Reduce Manual handling requirements</li> <li>Job Rotation</li> <li>Increase time of front desk</li> </ul>	<ul> <li>Supervising Role</li> <li>Admin Duties</li> <li>BOH - polishing cutlery, holding napkins, refill salt and pepper shakers</li> <li>Service setup – cutlery, napkins, glassware, salt and pepper shakers</li> <li>Front desk service</li> </ul>						