**Clear Skies Meadery**

**Position Description — Bartender**

**Company Overview**

Clear Skies Meadery was established in February 2019 and opened its doors in March of 2020. The company was derived between two passionate friends with the intent to bring mead out of the renaissance festivals and onto the modern table. We strive to craft a high quality honey based alcoholic beverage for our guests to enjoy; either at home, in our taprooms, or with friends and family. We also hand-craft high quality, pleasing to the eye food in our facilities to be pared with our mead. At Clear Skies Meadery we always serve our high quality mead and food to guests with professionalism and respect.

**Summary of Duties**

A Bartender at Clear Skies Meadery (CSM) is expected to staff the taproom, with direct management oversight, to the expectations of management.

**Position expectations, roles and responsibilities**

This is not an exclusive list, and CSM expects all staff to:

* + Be respectful to all staff and guests
  + Pay attention to details
  + Support your team mates and help where possible
  + Keep work areas clean and sanitary
  + Be resourceful and creative to get the job done
  + Be proactive; be an active part of the solution
  + Take the hand-crafting high quality mead and food to heart and expect other team members to do the same.
  + Lead by example and invest in the concept of the best guest experience at our taproom
  + Have open, clear and transparent communication with managers, team members and guests
  + Be knowledgeable about our mead making process, mead in general and actively seek out additional information
  + Take pride in your tasks and make sure it shows
  + Work smarter, not harder
  + No alcohol restrictions

CSM expects our Bartenders to follow the items below under direction from the General Manger, or management. The items include, but are not limited, to the following:

* + Learn and follow all recipes as written
  + Produce consistent products delivered to guests
  + Provide General Manager any proposed recipe or protocol changes
  + Follow any new recipe or protocol changes
  + Follow the current employee handbook, procedures and policies
  + Follow good food hygiene practices
  + Maintain alcohol training certifications
  + Maintain a clean and sanitary taproom
  + Be able to change out kegs of mead and restock non-mead items
  + Perform the opening and closing of the taproom
  + Perform inventory and identifying supplies to be ordered for non mead production items
  + Obtain any new information from the Assistant or General Manager at start of shift
  + Be a part of a cohesive team in the taproom
  + Staff any events held at our taproom, or at a remote location, including, but not limited to: set-up, staffing and teardown from the event.
  + Must inform General Manager of any deficiencies in the physical location, or supplies
  + Other duties as assigned

**Qualifications**

* + Must have attention to details
  + Must be a team player
  + A Bartender at CSM should have a High School diploma or equivalent.
  + A college degree is a plus
  + TIPS certified
  + 5+ years as a bartender

**Hours and compensation**

Our hours are subject to change with private parties, inventory deliveries and other tasks as assigned. CSM taprooms will operate on the following hours where the taproom is open to our guests:

M - closed

T - closed

W - closed

Th - noon - 9pm

F - noon - 10pm

S - noon - 10pm

Su - noon -9pm

Compensation is dependent on qualifications and experience.