

CAREER PATHWAY

Namaste Resturant

FIND OPENINGS: www.namasteincrestaurantpa.com

Business Description

Discover the bold and authentic flavors of Indian and East Asian cuisine at our Lancaster location. From Madras Chicken Curry to Fish Moile, and classic favorites like Momo (dumplings) and Tandoori Chicken, there's something for every palate. Visit us at 2101 Columbia Ave, Lancaster, PA 17603.

Knowledge, Skills, and Abilities Needed

- Abilities: Ability to work collaboratively in a team, follow health and safety regulations
- Skills: Strong customer service, multitasking, and communication skills

Connect with us on Social Media!



https://www.facebook.com/people/Namaste-Restaurant/100063587350696/#





https://www.instagram.com/_namasterestaura











FRONT OF THE HOUSE MANAGE



HOST



SERVER



This role is responsible for overseeing daily front-of-house operations, ensuring exceptional guest service, and supporting a positive and efficient work environment. Key responsibilities include managing staff schedules, training and supervising servers, hosts, and bussers, handling customer concerns with professionalism, and coordinating with the kitchen to ensure smooth service.

As the host, you will be responsible for greeting and seating guests, managing waitlists and reservations, and coordinating table flow to support a smooth dining experience. You'll also answer phones, assist with takeout orders, and help maintain the cleanliness and appearance of the front-of-house area.

Responsibilities include greeting and seating guests, taking accurate food and beverage orders, answering menu questions, serving meals promptly, and maintaining a clean and organized dining area. Ideal candidates should have strong communication skills, a positive attitude, and the ability to work well under pressure in a team environment.

As a busser, you will play a key role in supporting our servers and ensuring a clean, welcoming dining environment for our guests. Responsibilities include clearing and resetting tables efficiently, refilling water glasses, assisting with guest needs, and maintaining cleanliness throughout the dining area and service stations.









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KITCHEN MANAGER

Kitchen Manager, or Restaurant Manager, is in charge of coordinating and supervising a restaurant's kitchen staff according to food safety standards. Their duties include hiring, training and scheduling Cooks, performing quality control on food leaving the kitchen and ordering inventory to keep up with demand.



Supervise and coordinate activities of cooks and other food preparation workers. Develop recipes and determine how to present dishes. Plan menus and ensure the quality of meals. Inspect supplies, equipment, and work areas for cleanliness and functionality.



Prep Cook responsible for washing, chopping, and preparing all necessary ingredients for cooking, including vegetables, meat, and other food items, ensuring they are ready for the line cooks to create dishes;





