Company Overview:
Flight Club is the home of the Social Darts™ phenomenon and a multi-award-winning venue with two locations in the United States and six locations in the United Kingdom. We provide our guests with premium, high-quality food and beverage menu options along with proprietary gaming technology that takes the math out of darts & allows groups to play together. The traditional game of darts has been revolutionized using unique, vision-tracking gameplay technology with an elevated twist on games you already love. Our team members work together to deliver social experiences and celebrations unmatched in hospitality. Through your enthusiasm for greatness, our core values, and our high company standards we know together you can develop into a master entertainer in our growing brand.

Position Purpose:
Dish is responsible for assisting in delivering a high-quality experience in an energetic, high volume, clean and sanitary environment. The position is high volume, requiring attention to detail, multitasking and organization to stay ahead of the shift. Our emphasis on product knowledge is essential to deliver an experience above the ordinary. Together our team members work to create an atmosphere of fun in a positive culture of teamwork and hard work. We expect nothing short of greatness and know personality sets us apart to make you the ringleader of your show each shift.

Responsibilities:
- Report for all scheduled shifts punctually in proper attire to proper health and hygiene standards.
- Capability to multitask under pressure and perform at a high level.
- Clean all utensils, dishware, glassware, and kitchen crockery efficiently.
- Maintain the dishwasher to standard with proper chemicals, correct temperature and de-lime as needed.
- Ensure a high standard of hygiene, tidiness and cleanliness is maintained to health code.
- Assist in putting away deliveries, all storage rotation, and cooler organization.
- Maintain clean trash areas, assist with recycling and compost.
- Accurately execute instructions received by management during service.
- Adhere to cleaning schedules, ongoing cleaning, including setup and breakdown.
- Attend training sessions and team meetings as required per department.
• Comply with the Company’s rules and procedures along with any reasonable requests made from management during a shift.
• Follow all health and safety guidelines maintaining to proper procedures and reporting to management any hazardous situation or incident.

Our Team Members Are:
• Teamwork driven to succeed as a cohesive unit.
• Detail oriented with strong organizational skills.
• Energetic and positive – maintain high energy throughout service.
• Professionals with a welcoming and presentable appearance.
• Ability to multitask and keep up with a high-volume environment.
• Possess the desire to elevate, educate, and develop through continued training.

Work Environment/Physical Requirements:
• Current food handlers certificate maintained through employment.
• Available to work various shift times and days, including weekends and holidays.
• Able to stand and/ or walk for long periods of time.
• Ability to lift over 50+ lbs. if necessary.
• Authorized to legally work in the US.

The Company reserves the right in its absolute discretion to add to your duties or amend this job description at any time. In addition to the above duties you will carry out such other duties as the Company reasonably directs from time to time.

Equal Opportunity Statement: Flight Club is proud to be an equal opportunity employer. It is our policy to provide equal employment opportunities to all qualified applicants and employees without regard to their actual or perceived race, color, religion, sex, sexual orientation, marital or civil union status, age, national origin, disability, pregnancy, child birth or related medical condition, citizenship, veteran status, genetic information, gender, gender identity or expression, or any other basis prohibited by law.