



## POSITION DESCRIPTION

<b><u>Job Title:</u></b>	Luchador
<b><u>Hours per Week:</u></b>	Varies according to roster, depending on restaurant needs and visa restrictions
<b><u>Purpose of Role:</u></b>	Responsible for preparing food, following recipes, cooking food, serving customers and providing "Mexucation" and following checklists to open/close the restaurant. Duties may vary with each shift depending on the role that is assigned (eg Grill, Line, Delivery, etc).

### **Responsibilities:**

- Making the culture live - Mad Mex Mission & Values to be the core to everything that you do
- Complying with Mad Mex Policies & Procedures
- Preparing food for service, adhering to recipe and product build standards
- Grilling and cooking food
- Serving Customers and providing "Mexucation"
- Providing the highest levels of customer service whilst maintaining an extremely fast pace
- Preparing and serving alcoholic beverages (if 18yrs or older), ensuring compliance with RSA Legislation
- Using POS system to collect and process payments
- Stock rotation & storing food according to food safety standards
- Cleaning, stocking and organising restaurant for opening / closing
- Maintaining a clean and organised work space
- General cleaning and dishwashing
- Updating knowledge by completing training modules and reading notices via the online platform and in the restaurant
- Adhering to all WH&S and Food Safety standards
- Other duties as required from time to time

### **Requirement:**

- Luchadores who are 18yrs or older MUST hold a current RSA Certificate (if restaurant has a liquor licence)

### **Key Competencies:**

- Friendly and outgoing personality
- Excellent customer service skills with an emphasis on high levels of communication
- Ability to work quickly and efficiently
- Ability to perform multiple tasks simultaneously
- Meticulous cash handling performance
- Ability to handle minor customer complaints effectively
- Ability to read and comprehend recipes
- Ability to maintain composure under pressure