

Positions currently available:

Hourly Positions

- **BARTENDER**
- **DISHWASHER**
- **HOST/HOSTESS**
- **LINE COOK**
- **PREP COOK**
- **SERVER**
- **BUSSER/RUNNER**

Management

- **GENERAL MANAGER**
- **ASSISTANT GENERAL MANAGER**
- **KITCHEN MANAGER / PIT MASTER**

TO APPLY
Please email tm@americanglory.com

Job Title: Kitchen Manager/ Pitmaster

Immediate Supervisor: GM

GENERAL DESCRIPTION:

Direct and supervise daily operations of the kitchen, providing professional leadership and training to kitchen personnel.

Essential Functions: These requirements/functions may change over the course of employment.

1. Controls labor cost by properly scheduling staff, improving productivity and reviewing daily punch report.
2. Verifies that kitchen staff follow all recipes and portion servings correctly and according to menu specifications.
3. Ensures food quality by maintaining the highest standards of personal hygiene, proper food handling techniques, and a clean, well-maintained physical plant.
4. Places food and supply orders as directed.
5. Receives products and verifies invoice pricing, quantity, and that the product meets specifications.
6. Assists in training employees to company standards, policy and procedures.
7. Sets excellent customer service and work examples.
8. Actively participates as member of management team.
9. Works a minimum of 5 days and 3 nights per week.
10. Manages staffing levels and performs line checks throughout shift.
11. Maintains inventory systems.
12. Posts invoices daily on System.
13. Takes active role in developing and implementing daily specials to American glory standards.
14. Protects and maintains all company supplies and assets according to company policies.
15. Obtains and maintains up to date ServSafe and Foodservice Management Professional (FMP) certifications.
16. Ensure that all recipes, food preparations, and plate presentations meet The American glory's specifications and commitment to quality. Maintain a safe, orderly and sanitized kitchen. Develop staff and Sous-Chefs for promotion

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. College or culinary training and/or extensive cooking and production experience.
2. Extensive food and beverage knowledge.
3. Knowledge of basic training techniques.
4. Understanding of local, state, and federal health and sanitation laws. Obtain and maintain current foodservice certification.
5. Understanding of proper use and maintenance of major kitchen equipment, including but not limited to the Southern Pride smoker, rotisserie, stoves, ovens, refrigeration, slicer, knives, and dish machine, etc.
6. Professional oral and written communication skills.
7. Ability to work in a high energy and demanding environment.
8. Strong organizational, leadership, and problem solving skills.
9. Team player with ability to take direction.
10. Computer competency.
11. Able to successfully work Pantry, Sauti, Middle, Broiler, Helper, Dish, and Expo stations.
12. Able to stand and exert fast-paced mobility for entire shift. Good sense of balance, able to lift, bend, kneel, stoop, and wipe.
13. Able to frequently lift and carry food, beverage, and other items greater than 35 pounds, able to transport up to 70 pounds regularly.

Job Title: BARTENDER

Immediate Supervisor: General Manager

GENERAL DESCRIPTION:

Serve food and alcoholic beverages to guests at the bar using the American glory process. Prepare alcoholic beverages for servers at the service bar window. Provide these services according to American glory standards and in a friendly and courteous manner.

Essential Functions: These requirements/functions may change over the course of employment.

1. Greets bar guests within one minute of arrival, provides menus and takes food and/or beverage orders.
2. Responds to questions and suggestively sells by making food and beverage recommendations.
3. Prepares beverage orders for guests within two minutes of their order. Checks with guest (s) within two minutes after each beverage/course is delivered to them.
4. Sets up, maintains, restocks side work, and closes bar and bar service window stations (e.g., glassware, ice, condiments, garnishes, liquor, bevnaps, cocktail straws, menus, etc.).
5. Completes liquor requisition sheet in accordance with predetermined bar-par levels.
6. Continually stocks bottled beer and wine.
7. Stocks and cleans glassware through the operation and maintenance of the glass washer and sanitizer.
8. Monitors and adjusts T.V., house audio and lights as needed.
9. Continually cleans bar station by wiping down brass, service bar window, bar machinery and equipment, keeping floor clean and mopped, etc.
10. Continually clears away any unwanted dishes, glasses, and/or debris from bar top.
11. Requests and verifies proof of legal drinking age for all guests ordering alcoholic beverages who appear to be under the age of 21 and take a photograph of their license with our surveillance system.
12. Discontinues alcoholic service and/or informs MOD of potentially intoxicated guests.
13. Places all liquor bottles on the bar top for completion of weekly liquor inventory or at request of manager.
14. Rings up guest checks accurately and completely on POS system. Processes guests' payments and provides accurate change.
15. Coordinates curbside take out service with Host
16. Cashes out all Servers properly at end of shift.
17. Accurately maintains Bar Bank.
18. Maintains a presentable appearance and good personal hygiene.

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. Complete knowledge of the menu, liquor, beer, wine, and recipes.
2. Knowledge of federal, state and local liquor laws.
3. Knowledge of, and adherence to, sanitation and safety laws.
4. Computer competency.
5. Able to work in a high energy and demanding environment. Able to stand and exert fast-paced mobility for entire shift.
6. Understand, perform, and adhere to American glory's Responsible Beverage Service.
7. Organizational, problem solving and leadership skills.
8. Good sense of balance and able to lift, bend, kneel, stoop, and wipe.
9. Ability to transport up to 50 pounds on occasion and up to 35 pounds regularly.
10. Able to interact verbally and listen attentively to guests, co-workers, and Supervisors.
11. Effective and professional oral communication skills.

Job Title: DISHWASHER

Immediate Supervisor: CHEF/SOUS CHEF

GENERAL DESCRIPTION:

Responsible for interior and exterior building maintenance and for proper use, care, and maintenance of the dish machine. Required to keep a clean and adequate supply of china, glassware, silverware, and utensils for the kitchen.

Essential Functions: These requirements/functions may change over the course of employment.

1. Washes all items 100% clean the first time, every time.
2. Restocks all items prior to running out (e.g., soaps, rags, cleaning utensils, etc.).
3. Maintains the dish area Neat, Clean, and Organized (NCO).
4. Maintains the back door/dock NCO at all times.
5. Disposes of trash and replaces trash can liners. Sweeps and hoses down dumpster area.
6. Sweeps and mops all tile and wood floors, vacuums all carpeted areas, and polishes and/or shines all brass.
7. Sets up, runs, and empties dish machine. Scrubs all pots and pans.
8. Cleans, sanitizes, and de-limes dish machine.
9. Complies with and maintains safety and sanitation standards at all times.
10. Properly uses personal protective equipment (e.g., gloves, oven mitts, apron, etc.).
11. Maintains a clean, neat, well-groomed appearance.
12. Protects and maintains all company assets and supplies according to company policy.
13. Complete prep work on an as needed basis. Includes chopping, peeling, etc.
14. Help put inventory away as needed. Communicates product run outs, equipment issues, and quality or service problems to the manager immediately.

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. Knowledge of state sanitation laws.
2. Knowledge of proper equipment handling and fluid application.
3. Understanding of safety requirements for lifting and equipment maintenance.
4. Able to work in a team environment and take direction.
5. Able to work calmly and effectively under pressure.
6. Able to stand and exert fast-paced mobility for entire shift.
7. Able to maintain balance, lift, bend, kneel, stoop, and wipe.
8. Ability to transport up to 50 pounds on occasion and up to 35 pounds regularly.
9. Effective and professional oral communication skills.



Job Title: HOST/HOSTESS

Immediate Supervision: Assistant Manager/Assistant General Manager/General Manager

GENERAL DESCRIPTION:

Practice strong telephone and guest service etiquette. Accurately record reservations. Warmly greet and seat guests in the highest professional manner.

Essential Functions: These requirements/functions may change over the course of employment.

1. Answers incoming telephone calls in a prompt and professional manner and according to American glory standards. Records and distributes messages accurately.
2. Records reservations accurately and clearly in the reservation book. Manages reservations to effectively seat entire dining room.
3. Practices complete guest service, using a warm greeting and welcoming guests with a smile. Appears and acts in a professional manner.
4. Possesses knowledge of food and beverages served as well as promotions and special events.
5. Understands the mechanics of service and can arrange tables for large parties. Able to set tables in accordance with American Glory guidelines.
6. Maintains dining room, entrance (interior and exterior), desk, and restaurant throughout shift.
7. Coordinates with Bartender for all curbside deliveries
8. Performs additional responsibilities, although not detailed, as requested by a manager at any time.
9. Interacts verbally and listens attentively to guests, co-workers, and supervisors.

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. Knowledge of the proper etiquette and service standards of the American glory.
2. High school diploma and/or prior experience working in customer service.
3. English language and professional communications skills.
4. Able to take direction and to work in a team environment.
5. Able to solve problems and work calmly and effectively under pressure.
6. Self-motivation and good organizational skills.
7. Able to stand and exert well-paced mobility for entire shift.
8. Good sense of balance, ability to lift, bend, kneel, stoop, and wipe.
9. Ability to transport up to 50 pounds on occasion and up to 35 pounds regularly.
10. Effective and professional oral communication skills.



Job Title: PREP COOK

Immediate Supervisor: CHEF/SOUS CHEF

GENERAL DESCRIPTION:

Cleans and preps products, sets up all stations, and prepares essential items are in place for cooks and chefs. Responsibilities may vary based on restaurant specific needs.

Essential Functions: These requirements/functions may change over the course of employment.

1. Follows recipes to ensure consistency and quality standards.
2. Receives, labels, dates, rotates, stores and refrigerates all products to ensure freshness and to control waste, and restocks items as needed.
3. Follows prep par lists and prioritizes production to avoid product run outs.
4. Cleans and maintains prep area (e.g. utensils, prep table, and equipment, sweeps floors, walls, and any Back of the House area, etc.). Disposes of trash.
5. Washes, peels, cuts, slices, dices, and portions specific food and menu items in accordance with established par levels.
6. Prepares and plates certain menu items according to specifications (e.g. salads, desserts, etc.).
7. Ensures that safety and sanitation standards are maintained.
8. Properly uses personal protective equipment (e.g., gloves, oven mitt, apron, etc.).
9. Maintains a clean, neat, well-groomed appearance.
10. Wears disposable gloves when handling raw products and changes gloves when preparing a new or different food product.
11. Records all waste on standard form when it happens.
12. Communicates any product run outs, equipment issues, and quality or service problems to the MOD immediately.

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. Knowledge of professional cooking, and knife handling skills.
2. Knowledge of safety and food handling guidelines and procedures.
3. Culinary training and/or extensive cooking and production experience.
4. Knowledge of local, state, and federal health and sanitation laws.
5. Understanding of proper use and maintenance of major kitchen equipment including stoves, refrigeration, slicer, knives, and dish machine.
6. Able to work in a team environment and take direction.
7. Able to work calmly and effectively under pressure.
8. Able to stand and exert fast-paced mobility for entire shift.
9. Ability to transport up to 50 pounds on occasion and up to 35 pounds regularly.
10. Problem solving and organizational skills.
11. Culinary training and/or extensive cooking and production experience

Job Title: LINE COOK

Immediate Supervisor: CHEF/SOUS CHEF

GENERAL DESCRIPTION:

Responsible for the preparation of all food items at station according to specifications and preset time limits.

Essential Functions: These requirements/functions may change over the course of employment.

1. Follows all recipes, portion controls, and presentation specifications as set by the restaurant.
2. Coordinates the delivery of all foods within pre set time standards.
3. Demonstrates product standards and recipe knowledge daily in a American glory Line Check.
4. Sets up, maintains side work, and/or closes station for scheduled shift (e.g., checks and/or breaks down and cleans equipment, preps all appropriate food items, stocks all food items and smallwares, dates food items and stores according to first in first out rotation method, etc.).
5. Prepares and plates station food items according to specifications and preset time limits.
6. Ensures safety and sanitation standards are maintained.
7. Properly uses personal protective equipment (e.g. glove, oven mitt, apron, etc.)
8. Maintains a clean, neat, well-groomed appearance.
9. Responds to all call backs to ensure ordered food is prepared on time.
10. Prepares and plates all station food items according to specifications and to preset time limits.
11. Wears disposable gloves when handling raw products and changes gloves when preparing a new or different food product.
12. Filters frialator every shift and boils out according to rotation.
13. Insures Hot food HOT, and Cold food COLD.
14. Records all waste on standard form when it occurs.
15. Communicates any product run outs, equipment issues, and quality or service problems to the MOD immediately.
16. Assists with the cleaning, sanitation, and organization of kitchen, walk-in-coolers, and all storage areas.
17. Performs additional responsibilities, although not detailed, as requested by the Chef or Sous Chef at any time.

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. Understanding of professional cooking and knife handling skills.
2. Knowledge of local, state, and federal health, safety and sanitation laws.
3. Understanding of proper use and maintenance of major kitchen equipment including stoves, refrigeration, slicer, dish machine, etc.
4. Professional communications skill.
5. Ability to take direction and work in a team environment.
6. Ability to work calmly and effectively under pressure.
7. Problem solving and organizational skills.
8. Able to stand and exert fast paced mobility for entire shift.
9. Ability to transport up to 50 pounds on occasion and up to 35 pounds regularly.
10. Effective and professional oral communication skills.

Job Title: Sous Chef

Immediate Supervisor: CHEF

GENERAL DESCRIPTION:

Assist with the daily operations of the kitchen and provide professional leadership and direction to kitchen personnel. Ensure that all recipes, food preparations, and presentations meet restaurant's specifications and commitment to quality. Maintain a safe, orderly and sanitized kitchen.

Essential Functions: These requirements/functions may change over the course of employment.

1. Ensures that all stations remain stocked before and during the meal period.
2. Verifies that kitchen staff follow all recipes and portion servings correctly and according to menu specifications.
3. Keeps kitchen, dish, and storage areas clean and organized.
4. Places food and supply orders as directed.
5. Receives products and verifies invoice pricing, quantity, and that product meets American glory specifications.
6. Assists in training and certifying employees to company standards.
7. Sets excellent customer service and work examples.
8. Performs additional responsibilities, although not detailed, as requested by the Chef at anytime.
9. Must be able to successfully work Pantry, Sauti, Middle, Broiler, Helper, Dish, and Expo stations.
10. Maintains inventory systems as directed by the Chef.
11. Posts invoices daily on Restaurant Magic System.
12. Plays an active role in developing and implementing daily specials.
13. Obtains and maintains current ServSafe and Foodservice Management Professional (FMP) certifications..

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. College or culinary training and/or extensive cooking and production experience.
2. Food and beverage knowledge.
3. Knowledge of basic training techniques.
4. Understanding of local, state, and federal health and sanitation laws.
5. Understanding of proper use and maintenance of major kitchen equipment, including stoves, refrigeration, slicer, knives, and dish machine.
6. Professional oral and written communication skills.
7. Able to work in a high energy and demanding environment.
8. Team player with strong leadership skills.
9. Effective problem solving and ability to take direction.
10. Computer competency.
11. Able to stand and exert fast-paced mobility for entire shift. Good sense of balance, able to lift, bend, kneel, stoop, and wipe.
12. Able to frequently lift and carry food, beverage, and other items greater than 35 pounds and able to transport up to 70 pounds regularly.

Job Title: SERVER

Immediate Supervisor: GM & AGM

GENERAL DESCRIPTION:

Serve guests quickly, efficiently, and with complete knowledge of food and beverage menus. Offer superior customer service, and maintain station in a clean and orderly manner throughout shifts.

Essential Functions: These requirements/functions may change over the course of employment.

1. Warmly greets and acknowledges guests upon arrival.
2. Effectively merchandizes food and beverage menus in an informative, friendly and enthusiastic manner.
3. Polishes all silverware and glassware used for service.
4. Accurately takes guest orders.
5. Cleans, stocks, and maintains the workstations throughout shift.
6. Follows all safety and sanitation policies.
7. Performs and completes assigned daily side-work.
8. Correctly and precisely calculates each guest check.
9. Correctly cashes out at the end of shift.
10. Maintains a clean, neat, well-groomed appearance.
11. Executes all Marketing promotions and special events.
12. Able to ascend and descend 2 flights of steps throughout the shift, and over performs additional responsibilities, although not detailed, as requested by a manager.

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. High school education and prior experience in a restaurant.
2. Knowledge of federal, state, and local liquor laws.
3. Food and beverage knowledge.
4. English language and professional communication skills.
5. Able to take direction and work in a team environment.
6. Able to solve problems, and work calmly and effectively under pressure.
7. Strong self-motivation and organizational skills.
8. Able to stand and exert fast paced mobility for entire shift.
9. Ability to transport up to 50 pounds on occasion and up to 35 pounds regularly.
10. Effective and professional oral communication skills.



Job Title: BUSSER/RUNNER

Immediate Supervisor: GM & AGM

GENERAL DESCRIPTION:

Assist servers to ensure that all service staff, dining room, and guest needs are met in a fast and efficient manner.

Essential Functions: These requirements/functions may change over the course of employment.

1. Maintains a presentable appearance and good personal hygiene.
2. Familiar with and able to describe all menu items.
3. Sets up station and performs side work according to specifications.
4. Attends all scheduled Staff Meetings unless otherwise approved by manager.
5. Uses arm-service only when serving all food items and clearing tables. Clears plates quickly and efficiently.
6. Keeps tables cleared and manicured throughout meal.
7. Works together with fellow employees and management to ensure that the customers have the best American Glory experience possible.
8. Able to ascend and descend 2 flight of steps throughout the shift, and over performs additional responsibilities, although not detailed, as requested by a manager.
9. Executes proper coffee, tea and iced tea service.

QUALIFICATIONS:

Knowledge/Skills/Aptitudes

1. High school education and prior experience in a restaurant.
2. Food and beverage knowledge.
3. English language and professional communication skills.
4. Able to take direction and work in a team environment.
5. Able to solve problems, and work calmly and effectively under pressure.
6. Strong self-motivation and organizational skills.
7. Able to stand and exert fast paced mobility for entire shift.
8. Ability to transport up to 50 pounds on occasion and up to 35 pounds regularly.
9. Effective and professional oral communication skills.

