

Barista

Line manager: **Manager, Food Services – Cafés**
On a daily basis reports to: **Supervisor – Café**

- Comply with Health New Zealand code of conduct, policies and procedures, food control plan, hygiene and safety standards.
- Comply with all lawful and reasonable instructions given by your manager or supervisor
- Produce quality hot beverages, following standard recipes and procedures as set out by coffee supplier, in a timely manner
- Serve customers, cash handling and reconciliation
- Adhere to daily cleaning checklists
- Set up and stock area, ensure ingredients and final products are fresh and within use by
- Ensure waste is accounted for utilising correct procedure
- Keep station clean, tidy, and well-stocked
- Resourcefully solve any issues that arise, while communicating this with supervisor
- Maintain a positive and professional approach with co-workers and customers
- Demonstrate exceptional skill and passion for coffee

The intent of this descriptions is to provide a representative summary of the major duties and responsibilities performed. You may be requested by your manager or supervisor to perform other tasks other than those specified.