

Job Description

Mixologist

Reporting Line – F & B Manager, Restaurant Manager

Duties and Responsibilities

- **Mixing Drinks** - make syrups, infusions, tinctures, mixed drinks, and cocktails of all types to fulfill customer orders. Mixologists take orders from customers, serve drinks, and collect money for the orders they fill.
- **Entertain and Educate Guests** - Mixologists entertain guests while mixing drinks, talking to customers about spirits and offering trivia and history about various alcohols to keep customers engaged and enjoying themselves.
- **Design New Beverage Menu Items** - Mixologists are responsible for crafting original beverage menu items and designing new, innovative cocktails using the ingredients that are already supplied by the company for which they work.
- **Clean and Organize Bar** - Mixologists must keep the bar area clean and organized, maintaining all sanitation standards of the business and local food and beverage laws.
- **Maintain Alcohol Inventory** - Mixologists are responsible for keeping the bar well stocked and fully supplied with alcohol, and for filling out inventory forms in order to replace items as needed.
- **Follow Alcohol Laws** - At all times, mixologists must adhere to state laws regarding alcohol consumption by checking customer identification and cutting off customers who have had too much to drink.
- **Make Drink Suggestions** - Mixologists suggest cocktails and mixed drinks to customers who are unsure about what they want to order.
- **Perform all duties as required within the confines of the business as directed by the General Manager to maximise the profitability of the business**

Please note that this job description is not exhaustive, and you may be required to carry out other reasonable duties as required