



Lead Bartender

Long Beach, CA

Overview

Compound is a cultural and creative complex fostering the intersection of contemporary art, wellness and community impact.

Compound's approach is holistic and includes multiple entry points for engagement. We conceived public programming ranging from contemporary art exhibitions and immersive experiences, classes, and workshops in the healing arts, performances, dining, and a location to wander and reflect—all in an effort to promote our values of creating connections, belonging, and fostering curiosity and growth.

We are driven by the belief that *culture shifts consciousness*. Culture provides a safe context to reexamine ourselves, our purpose and bettering our communities.

Compound is an extraordinary cultural sanctuary and multidisciplinary creative hub. Serving a diverse community, the center hosts modern and contemporary art, immersive experiential art, community programming with an art, health and wellness and social justice focus and serves local needs with healthy fresh food and drinks and a meditative garden.

The strategy of Compound is to draw visitors to the center by a) creating a popular venue for the exhibition of experiential contemporary art, b) presenting permanent exhibitions, c) offering exceptionally engaging public programs and events and d) expanding the experience using the most current technology.

Position Summary

The Lead Bartender maintains the integrity of the menu by overseeing prep, ordering, team education and training, and stays up to date on cocktail, spirit, wine and beer knowledge. This position oversees the bar and ensures its smooth operations in every facet, including guest satisfaction.

Primary Duties & Responsibilities

- Exhibits a complete knowledge of all departmental policies, service procedures, industry codes and standards, and complies with them. Understands the correct maintenance and use of equipment, using only as intended.
- Directs and assists barbacks and cocktail servers in their job functions to ensure smooth and efficient service to guests.
- Maintains a professional, gracious and positive disposition toward guests at all times, one that helps promote repeat customers. Anticipate guests' needs whenever possible, responding promptly to needs, even when hectic. Communicates in such a way that rapport supports and reflects the Compound brand and its values. Resolves guest complaints, ensuring guest satisfaction. Stays abreast of all Compound services/features and also local attractions/activities to accurately address guest inquiries. Extends courteous salutations when guests leave the outlet and invites them to return.
- Handles customer orders for both food and beverage as needed, upselling as appropriate. Ensures accurate entry into the POS system and verifies kitchen receipt of food order; holds a stand-by method

of recording order information in the event of POS unavailability. Retrieves kitchen food orders to serve guests. Presents guest checks and process payments, adhering to cash handling protocols and credit policies/procedures. Immediately closes guest checks in the POS system upon payment.

- Commands a complete knowledge of all menu items, liquor brands, wines, beers and non-alcoholic selections available in the assigned outlet. Maintains a solid understanding of the particular characteristics and description of every wine/champagne by the glass and major wines on the wine list. Understands and utilizes designated glassware, ingredients, preparation method and garnishes for each drink. Prepares all drink orders according to outlet recipes, provides club service for designated beverages, and serves drinks, including the opening of champagne bottles.
- Understands and strictly abides by state liquor regulations, particularly those prohibiting service to minors, intoxicated persons and drunk driving. Verifies minimum age requirements of customers, tactfully and politely addressing those who are not of legal age. Also, maintains tactful and professional standards when attending to those customers who are unable to behave in a manner conducive to the organization; contacts the appropriate authorities as needed for assistance.
- Knows the table/seat/station numbers, room capacity, hours of operation, menus, price range and dress code of assigned outlet.
- Oversees, monitors and maintains the cleanliness, sanitation and organization of assigned work areas, including bar top, tables, service areas and the greater outlet. May include: removing soiled wares from bar top and tables to dishwashing area; cleaning and resetting bar-top and tables immediately after guests depart; cleaning glassware in machine/three-compartment sink.
- Attends to opening side duties checklist (with or without support as needed):
 - Reviews quality and amount of all bar stock and supplies on the checklist.
 - Completes opening inventory sheet.
 - Requisitions all necessary supplies.
 - Transports supplies from storeroom to bar.
 - Stocks ice, glassware and paper supplies.
 - Displays bottles on the counter top, shelving, and speed rail.
 - Prepares garnishes and mixes.
 - Condition and cleanliness of blender, shaker and other tools.
 - Temperature of refrigeration units and glass wash machine.
 - Cleanliness and condition of bar, guest and service areas; rectify any deficiencies.
 - Obtains assigned bank and ensures accuracy of contracted monies; maintains bank security at all times.
- Attends to closing side duties checklist (with or without support as needed):
 - Properly stores all reusable goods.
 - Empty/drain ice bin.
 - Cleans sinks.
 - Removes all items from bar top and tables; places clean items in designated areas; wipes clean all surfaces of bar top and tables.
 - Removes display liquor and bottles from speed rail and liquor cabinet; secure all liquors, beers, wines, coolers, cabinets and storage areas.
 - Wipes down all bottles and surfaces.
 - Cleans all bar equipment and tools.
 - Removes trash.
 - Sweeps and mops the floor behind the bar.
 - Counts all empty bottles by type and legibly documents such on the requisition form; attaches transfer slips/spill reports for management.
 - Legibly documents pertinent information in the restaurant log-book.
 - Completes all closing reports in the POS system.
 - Counts bank at end of shift; completes cashier reports and drop receipts; secures bank.

- Return outlet keys at shift end to management.
- Assists with weekly/monthly inventories.

Qualifications, Education, and Experience

- Professional experience in craft bartending equal to a minimum two years – and preferably three – that includes comprehensive knowledge of classic cocktail, spirit, wine and beer.
- An ability to maintain a highly professional, courteous disposition at all times.
- A willingness to grow and learn.
- Must be a minimum of age 21.
- Must have a food handler certificate
- **NOTE: Beginning July 1, 2022, any California alcohol server (which includes this position) must have a valid Responsible Beverage Server (RBS) certification from an Alcohol Beverage Control (ABC) accredited RBS training provider and pass an online ABC administered RBS exam within 60 calendar days from the first date of employment.**
- Desirable: a positive attitude; passion for creativity behind the bar, for hospitality and for team leadership.

Compensation

Starting pay is \$20/hour + tips. This position is a part-time, non-exempt employee position.

Equal Opportunity Employer

We are an equal opportunity employer, and we aspire to reflect the diversity of Long Beach in both our staff and visitors. We will consider all qualified applicants for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability status, protected veteran status, or any other characteristic protected by law. We believe that by actively building a workforce of the brightest people from the widest possible range of backgrounds, we can innovate, inspire, and engage with the widest possible audience.

To Apply

Please send a resume to careers@compoundlb.com