

CAE Red Eye Express Barista Job Description

Seeking a full time barista for a new start up coffee enterprise located within Columbia Metropolitan Airport. Candidate should have customer service experience and references from previous employers. Must be able to work independently or alongside others in a collaborative environment. Must be able to pass FBI and TSA background check for security clearance at the airport. Employee will work 5 days a week with early morning hours being the regular schedule. Kiosk operates from 4:30am- 1pm weekdays and 6:00am- Noon on weekends. Must have open availability for occasional, pre-arranged weekend shifts. Preference will be given to those with Barista experience. Please submit letter of interest and resume to caeredeyeexpress@gmail.com .

Job Responsibilities:

Promotes coffee consumption by educating customers; selling coffee and coffee grinding and brewing equipment, accessories, and supplies; preparing and serving a variety of coffee drinks, teas, etc. All products will have a special connection to South Carolina and will promote Columbia and South Carolina to the general airport clientele. Must be able to responsibly manage a P.O.S.system and be able to multitask while making drinks and serving customers. Employee is representative of independent coffee company and also airport.

Basic Job Duties:

- Welcomes customers by determining their coffee interests and needs.
- Educates customers by presenting and explaining the coffee drink menu; answering questions.
- Prepares and sells coffee drinks by following prescribed recipes and preparation techniques for coffee drinks, such as, espresso, Americano, Mocha, cappuccino, etc.
- Generates revenues by attracting new customers; defining new and expanded services and products.
- Maintains inventories by replenishing coffee bean supply; stocking coffee brewing equipment; maintaining supplies, pastries, and cookies for coffee bar.
- Keeps equipment operating by following operating instructions; troubleshooting breakdowns; maintaining supplies; performing preventive maintenance; calling for repairs.
- Maintains safe and healthy work environment by following organization standards and sanitation regulations.
- Improves quality results by studying, evaluating, and re-designing processes; implementing changes; maintaining and improving the appearance of the coffee kiosk.
- Updates job knowledge by participating in educational opportunities; reading coffee, retail trade, and food service publications; maintaining personal networks.
- Enhances coffee shop reputation by accepting ownership for accomplishing new and different requests; exploring opportunities to add value to job accomplishments.