



Position Description Event Bartender

Organization

The Museum of Contemporary Art Detroit (MOCAD) presents exhibitions and programs that explore the best of contemporary art, connecting Detroit and the global art world. MOCAD is focused on art as a means to nurture social change and human understanding, reflecting our community. We encourage innovative experimentation by artists, musicians, makers, cultural producers and scholars to enrich all who participate and to educate visitors of all ages in the power of art. Whether from Detroit, or around the world, we welcome creative voices who can guide us to an equitable and inclusive future. We believe that art can change us, and it's our responsibility to hold a space where challenge, acceptance, hope and beauty can coincide. MOCAD is an Equal Opportunity Employer.

Classification

- Part time, contract, temporary. Scheduled as needed for facility rentals, programs, and other special events.
- Non-exempt, \$15/hr. plus tips

Direct Supervisor

Café + Special Events Manager

Position Description

Looking for individuals with excellent customer service skills for both catering and programming situations including larger concerts and events. Typical staffing is one bartender for every 40-50 people, depending on the needs. Accurate cash handling and quick, inventory-conscious production are required. We are looking for clean, conscientious co-workers who are able to function cooperatively within a group. This is a contract position on an as needed basis.

Tasks and Responsibilities

- Follow recipes and procedures for bar service in order to ensure consistent product delivery.
- Properly use, clean, and maintain all equipment to manufacturer specifications and/or Café training standards.
- Organize and maintain service areas to ensure prompt and efficient order fulfillment.
- Handle cash and credit transactions accurately and efficiently.
- Clean and sanitize café and kitchen/bar area to meet and exceed local health code during service and after close, including sweeping, sanitizing tables and chairs, and removing garbage and recycling.
- Maintain additional sanitizing protocol as outlined in the Museum COVID-19 pandemic response plan, to assist in providing a safe environment for visitors and employees. Work with the team to monitor the café space in accordance with pandemic response protocols.
- Maintain regular communication in regards to scheduling with Café + Special Events Manager and Assistant.

Qualifications

- Must be at least 18 years of age.
- A minimum of one year of relevant sales, banquet, bar, catering, and/or cafe experience, including customer service and basic knowledge of accounting procedures and cash handling.
- Experience with espresso and/or cocktail preparation.
- Excellent interpersonal skills, with a friendly attitude and ability to work on a team.
- Must be prompt, professional, and prepared to work at the beginning of each shift.



- Ability to be neat, orderly, and a thorough cleaner.
- An interest in well-prepared cocktails.
- Basic knowledge of food sanitation requirements.
- Ability to handle high-volume, busy periods.
- Ability to stand for long periods of time, lift from ground to above shoulder, climb stairs and ladders, bend, stoop, sit, push, pull, and perform tasks requiring manual dexterity.
- ServSafe certification required (can be completed after date of hire, if necessary).
- Ability to work independently and with a team.
- Must have weekend availability.
- Ability to lift 50 lbs.

To apply for this role, please email your resume and cover letter to jobs@mocadetroit.org as a PDF. Sorry, we are unable to respond to phone calls about this position.