



### **Front of House Lead**

**Wanted:** Front of House Lead to work in a team-oriented, high-volume, fast paced restaurant with a diverse clientele to support Hands on Hartford's innovative restaurant Gather55 which will provide delicious and nutritious food to our diverse community regardless of the ability to pay.

**Why Work at Hands On Hartford:** Located in the vibrant neighborhood of Hartford, Hands On Hartford, in partnership with others, strengthens community in Hartford by responding faithfully to people in need through programs that change lives and renew human possibility. We're a 53-year old nonprofit that values team work, inclusivity, and takes a strengths-based, harm reduction, collaborative approach to all we do.

**When:** 26 hours per week Evenings Wednesday through Saturday.  
Hours approximately 3:00pm-9:30pm.

**Pay:** Range \$25.00-\$31.00 per hour.

**As the Front of House Restaurant Lead, you will do many things including, but not limited to:**

- Have the exciting opportunity to demonstrate genuine hospitality and set the stage for an exceptional dining experience by making every single guest feel welcome and promoting Gather55's culture and service standards.
- As a self-starter, effectively lead a diverse and committed team.
- Utilize your knowledge to describe the uniqueness of the Gather55 model with guest executive chefs.
- Collaboration with the back of the house to ensure seamless communication and shine with your Social Media talents with multiple weekly postings about the groundbreaking unfolding of a new way to dine.
- Reservation management and attention to detail will be your path to success!

**This could be the position for you if you:**

- Believe in our mission and core values and are committed to diversity, equity and inclusion.
- Enjoy working in a team-oriented, high-volume, fast-paced restaurant with a diverse clientele.
- A minimum of three years' experience in the food service and hospitality industry.

**What we offer part-time employees:**

- Dedicated, diverse, and friendly co-workers.
- Paid time off – 12 holidays, vacation, personal time, and sick leave.
- 401(k) employer contribution and employer match.
- Free on-site parking.

**If this sounds like a position where you can use your skills and passion:**

**Email letter of interest & resume to: Jon Mitchell, Director of Food, Nutrition and Culinary Programs  
Hands On Hartford, 55 Bartholomew Ave, Hartford CT 06106.**

**Email: [jmitchell@handsonhartford.org](mailto:jmitchell@handsonhartford.org)**

**Closing date: 9/9/2022**

**AA/EOE**