



Kitchen Manager

Manages and directs the daily operations of the kitchen and function areas. Oversee and coordinate the planning, organizing, training and leadership necessary to achieve stated objectives in sales, costs, employee retention, guest service and satisfaction, food quality, cleanliness and sanitation. Understands and supports completely all policies, procedures, standards, specifications, guidelines and training programs

Assistant Kitchen Manger

Manages and directs the daily operations of the kitchen and function areas. Understands and supports completely all policies, procedures, standards, specifications, guidelines and training programs.

Line Cook

The position is responsible for culinary activities of the assigned station with primary responsibility for production and preparation of all menu items, recipes, and food sanitation, to obtain optimum efficiency, economy of operations and maximize profits. Responsible for seasoning and cooking soups, salads, appetizers, sandwiches, meats, vegetables and other hot and cold menu items to company specifications for consumption by guests.

Kitchen Supervisor

This position is responsible for supervising and coordinating all culinary activities of the kitchen with primary responsibility for production and preparation of all menu items, recipes, and food sanitation, to obtain optimum efficiency, economy of operations and maximize profits. Responsible for seasoning and cooking soups, salads, appetizers, sandwiches, meats, vegetables and other hot and cold menu items to company specifications for consumption by guests.

Prep Cook/Dishwasher

The position is responsible for culinary activities of the assigned station with primary responsibility for production and preparation of all menu items, recipes, and food sanitation, to obtain optimum efficiency, economy of operations and maximize profits. Responsible for seasoning and cooking soups, salads, appetizers, sandwiches, meats, vegetables and other hot and cold menu items to company specifications for consumption by guests.

Food Runner

This position will rotate sections between The Pit Stop Tavern & lane side service and is responsible for running food to all designated areas throughout the facility. This position may work corporate or private events at times.

Bar -back

This position will rotate sections between The Pit Stop Tavern & 1ST Floor Bar. The Bar-back is expected to provide outstanding guest service at all times. They are expected to have knowledge of all beverage menu items and ingredients in order to stock the bar. Must know all steps of service and provide polished service at the guests' pace with the ability to multi-task and prioritize during busy times.

Bartender

This position will rotate sections between The Pit Stop Tavern & the 1st floor bar. The bartender may work corporate or private events at times where they are expected to efficiently prepare drinks according to our recipes and timing standards using a measured pour. Must possess product knowledge and have an ability to explain to the differences and advantages to the craft beer selection, liquors, and wine.

Busser

This position will rotate sections between The Pit Stop Tavern & lane side service. Responsible for bussing, wiping, and resetting all tables in the restaurant. Must have knowledge of table numbers in order to help running food & seating guests when needed.

Host

The host/hostess is the first and last face our guests see when they enter and exit our restaurant. They must engage each guest as they enter and exit the restaurant. The host/hostess must be well presented and dressed in business casual attire.

Server

This position will rotate sections between The Pit Stop Tavern & lane side service. This position may work corporate or private events at times. Must have knowledge of all menu items and ingredients in order to best serve our guests. The server is expected to be able to answer any and all guest questions regarding our menu including food and beverage ingredients, allergy information, item availability and Apex Entertainment policies.

Ride Attendant

Provides exceptional guest service for our guests, ensuring that their experience exceeds their expectations. This position will rotate between the Ropes Course, Go-Karts & Bumper Cars, and Laser Tag. The Ride Attendant will ensure the appropriate number of guests are allowed to ride each attraction at a given time and children are the appropriate height and age for the rides.

Maintenance Manager

Maintenance of buildings, grounds, and amusement attractions to present a like-new appearance consistently prior to opening for business. Maintain operating condition consistent with efficient and safe industry practices and government regulations.

Assistant Maintenance Manager

Assist with the maintenance of buildings, grounds, and amusement attractions to present a like-new appearance consistently prior to opening for business. Maintain operating condition consistent with efficient and safe industry practices and government regulations.

House Keeper

This position is responsible for maintaining a clean and orderly environment for our guests that will become a critical factor in maintaining and strengthening our reputation.

Maintenance Technician

Maintenance of buildings, grounds, and amusement attractions to present a like-new appearance consistently prior to opening for business. Maintain operating condition consistent with efficient and safe industry practice.

Front of House Manager

Manages and directs the daily operations of the restaurant, including selection, development and performance management of employees. Manages the day-to-day operational and financial activities to optimize profits and ensure that guests are satisfied with their dining experience. Act as Manager on Duty as assigned.

Assistant Front of House Manager

Manages and assists the FOH Manager with the daily operations of the restaurant, including selection, development and performance management of employees. Manages the day-to-day operational and financial activities to optimize profits and ensure that guests are satisfied with their dining experience. Act as Manager on Duty as assigned.