## **Application for Advancement**

## **Bartender Lead Self Assessment**

Once you've completed your self assessment, please submit it to your staffing manager. Assessments will be reviewed by your staffing manager and then submitted to the event planners for a full evaluation. Please note, that if your evaluation is approved, we cannot guarantee you will eligible for promotion until a spot for that position becomes available.

CATEGORY		EIVIPLOTEE	DIKECT SUPERVISOR
Experience			
Experience	Has worked a minimum of 8 TFS Events as a Bar Captain		
	Has worked a minimum of 1 sevents as a bar captain      Has worked a minimum of 1 event(s) with seated, multi-course, individually plated or family-style meals	H	H
	Has worked a minimum of 3 private parties	ñ	ñ
	Has worked a minimum of 5 corporate events		
	Has worked a minimum of 3 events as a bar back		
Beverage Service Skills			
	Understands elevated bar service and the niceties required	님	
	Has in depth knowledge of building classic cocktails	$\vdash$	
	Demonstrates proficiency setting up a bar correctly, according to company standards  Ability to confidently according to a set of second and second according to company standards.		$\vdash$
	Ability to confidently present and pour wines and champagne (includes table service)      Fully set up and maintain all types of hour.		$\vdash$
	Fully set up and maintain all types of bars     Ability to delegate.	H	H
	<ul> <li>Ability to delegate</li> <li>Demonstrates proper bussing techniques at elevated events</li> </ul>	H	H
	Knows how to, and demonstrates, effective communication between onsite departments and vendors	H	H
Hospitality Traits		_	_
	Takes direction from upper management in a positive manner and applies that direction		
	Able to identify creative solutions and work-arounds for any given scenario. Able to adapt and innovate if typical		
	method/equipment not available		
	Professional and responsible when addressing guests' needs and ensuring they have a good experience	$\vdash$	$\vdash$
	Demonstrates attention to detail and patience to teach peers & supervises how to finish a job or task correctly	님	님
	Understands how to build genuine rapport with client		
	Ability to show grace under pressure		
	Extremely hospitality-minded and exhibits impeccable commitment to service. Positive, outgoing, and eager to provide  • guests with a great interpersonal experience as well as a culinary one.		
	Embodies a constant sense of urgency and adaptability regarding fluctuating timelines		
Onsite Execution	Understands RBS requirements and is able to enforce these requirements		
	Understands breakdown organization and procedure, including separating trash and linens, organizing dirty and clean		
	items, separating rentals from TFS-owned items		
	Understands how to properly stage and pack trucks		
	Demonstrates Recology protocol understanding & can set up trash bins. Takes proactive action to ensure these are set up	_	_
	properly at events.		
	Demonstrates safe lifting techniques and ensures that peers do the same		
	Understanding of rental company protocol & post event venue protocol		
	<ul> <li>Demonstration of Kit knowledge: What kits exists, what do they look like? What are they for?</li> </ul>		
	Ability to keep areas out of guests' sight, clean & organized	Ш	
Work Ethic & Attitude			
	Understands and demonstrates constant respect for onsite hierarchy (EM>FM>Bar Lead>Bar Captain)		
	Demonstrates a "What can I do next?" attitude		
	Asks relevant questions and demonstrates a curiousity to learn		
	Embodies adaptabliity when event changes occur		
	• Understands the importance of leaving a space (venue or home) cleaner than we found it and how to do that		
	Consistently shows up to shifts on time		
	Consistently adheres to uniform, is well-groomed and professional in every instance		
	Understands and adheres to TFS Handbook Policies		
	No written warnings in the past 6 months and no disciplinary actions in the last 3 months		
Leadership			
Leadership	Ability to indirectly and directly manage staff and guest behavior onsite appropriately		
	Leads by example. Able to delegate, but willing to jump in wherever needed		
	Leads by teaching, modeling and inspiring rather than demanding		
	Remains calm and speaks to peers and supervisers respectfully, even in busy moments or stressful situations		
	Understands how to manage different people differently		
	Understands and gives employee breaks appropriately		
	Can train employees when needed		
	Can guide bartenders on cocktail questions, specialty or otherwise		
	Ability to manage large groups of people		
	Inspires excellence in others		