Application for Advancement

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

CATEGORY		EIVIPLOTEE	DIRECT SUPERVISOR
Experience		_	_
	Has worked a minimum of 5 private parties		
	Has worked a minimum of 5 corporate events		
	Has worked a minimum of 2 weddings		
	Has worked a minimum of 8 events as a bar back	Ш	Ш
Service Skills			
	Understands elevated bar service and the niceties required		
	Has in depth knowledge of building classic cocktails		
	Demonstrates proficiency setting up a bar correctly, according to company standards		
	Ability to confidently present and pour wines and champagne (includes table service)		
	Fully set up and maintain all types of bars		
	Ability to delegate		
	Demonstrates proper bussing techniques at elevated events		
Hospitality Traits			
	Takes direction from upper management in a positive manner and applies that direction		
	Able to work with the Bar Lead 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		
	• Demonstrates attention to detail and patience to teach peers & supervises how to finish a job or task correctly		
	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	ī	ī
	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		
	 Demonstration of Kit knowledge: What kits exists, what do they look like? What are they for? 		
	Ability to keep areas out of guests' sight, clean & organized	Ш	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			
	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	ñ	ñ
	Leads by teaching, modeling and inspiring rather than demanding	ĭ	ĭ
	Remains calm and speaks to peers and supervisers respectfully, even in busy moments or stressful situations	ĭ	ñ
	Understands how to manage different people differently	ĭ	ĭ
	Can train employees when needed	ĭ	ĭ
	Can guide bartenders on cocktail questions, specialty or otherwise	ĭ	ĭ
	Inspires excellence in others	ĭ	H
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