



Please mail completed questionnaires to:
Employers Group, Research Services
400 Continental Blvd., Suite 300
El Segundo, CA 90245

Or participate online at: <http://egsurveys.net/pay>

September 21, 2016

Dear Employer,

Our firm, Employers Group, has been retained as a third-party survey administrator to conduct a wage and salary survey on various positions in the industry of Hospitality. Employers Group is a California based human resource consulting firm with over 25 years of experience conducting wage and salary surveys. This survey covers organizations within the food, beverage & hospitality industry, including resorts, social clubs, athletic clubs and high-end restaurants, with operations in the greater Los Angeles and southern California region. In the next pages, find the questionnaire and the job descriptions being surveyed.

- **Participation is confidential and will be used for comparison purposes in this survey only.**
- **A copy of the final report will be provided to your organization as a thank you for its participation.**

About the Survey

- **Deadline** - Response is requested and appreciated by **Monday, October 10, 2016.**
- **Survey Results** - Company participant data will not be shared with other participants.
- **Report** - We anticipate results back to participants by early November.

Thank you for your time, effort and help.

For survey information, please contact:

Survey Department
 Principal Contact: Juan Garcia
 213.595.3224 / surveys@employesgroup.com

CONFIDENTIALITY - Results will be shared with participants only. Results will only be shared in aggregate form. No information will be shared in detail or in any form where the identity of the participant can be ascertained. List of participating organizations will be provided in the report but separate from the survey's data pages. If your organization wishes to participate anonymously, please be sure to indicate so in the Contact and Company Information section of this questionnaire.

Please submit your survey by Monday, October 10, 2016.
Participate online: <http://egsurveys.net/pay>

A. CONTACT AND COMPANY INFORMATION

Name of the Organization: _____ Mailing Address: _____

Can we list the name of your organization in the final report? Yes ___ No ___ (We wish to remain anonymous)

Approx. how many employees in your organization? Full Time _____ Part-Time _____

Name of person completing the questionnaire: _____ Phone#: _____ - _____ - _____ E-mail: _____

From the following list, please select (X) the field of service that best represents your organization:

- (A) ___ Social Club (Private / Public) (B) ___ Athletic Club (Private / Public) (C) ___ Hotel (D) ___ Resort (E) ___ Restaurant
 (F) ___ Bar / Lounge (G) ___ Other, please describe _____

B. SURVEY PARTICIPATION GUIDELINES

1. Please (1) review the list of jobs; (2) review the accompanying job description for compatibility; (3) and proceed and report wages.
2. Review the position descriptions listed. If the position is a match, check the **(Yes)** box, provide the job title in your company. If the position is not a match, check the **(No)** box, and review the next surveyed position. If multiple titles, report the one with the highest number of incumbents.
3. Enter the total number of employees in the position. This survey includes full-time and part-time positions.
4. **Hourly Wage (If multiple employees, provide average)** - Report the base wage of the incumbent in the position. If more than one incumbent, report the average wage. If only one incumbent is being reported, then report the incumbent's actual hourly base wage.
 - Exclude overtime pay, shift premiums, or cost-of-living allowances.
 - Report all wages and salaries as hourly figures.
 - Reported wages and salaries should be in effect the first pay period of September 1, 2016.
5. If available, enter entry level wage and/or the maximum wage that your company may pay. If you have pay ranges, enter the minimum or the maximum of the range.

C. WAGE DATA REPORTING FORM

Do you have the following position: 10. Banquet Server – On Call? (See page 1 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 20. Restaurant/Fine Dining Server? (See page 1 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 30. Cocktail/Bar Server? (See page 1 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 40. Food Expediter? (See page 1 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 50. Busser? (See page 1 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 60. Banquet Bartender? (See page 2 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 70. Bartender in Bar Outlet? (See page 2 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 80. Banquet Preparation Cook – On Call? (see page 2 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 90. Line Cook? (See page 2 for description)

1. Yes No. If yes, please provide title: _____
2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____
5. Tip Eligible? Yes No

Do you have the following position: 100. Prep Cook/Kitchen Steward? (See page 2 for description)

1. Yes No. If yes, please provide title: _____ 2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____ 5. Tip Eligible? Yes No

Do you have the following position: 110. Dishwasher/Kitchen Steward? (See page 3 for description)

1. Yes No. If yes, please provide title: _____ 2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____ 5. Tip Eligible? Yes No

Do you have the following position: 120. Houseman? (See page 3 for description)

1. Yes No. If yes, please provide title: _____ 2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____ 5. Tip Eligible? Yes No

Do you have the following position: 130. Security Officer? (See page 3 for description)

1. Yes No. If yes, please provide title: _____ 2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____ 5. Tip Eligible? Yes No

Do you have the following position: 140. Cleaning Attendant – Locker Rooms? (See page 3 for description)

1. Yes No. If yes, please provide title: _____ 2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____ 5. Tip Eligible? Yes No

Do you have the following position: 150. Housekeeper? (See page 3 for description)

1. Yes No. If yes, please provide title: _____ 2. Number of employees in the position: _____
3. Hourly Wage (If multiple incumbents, provide average): \$ _____
4. If available, entry level hourly wage: \$ _____ Maximum Hourly: \$ _____ 5. Tip Eligible? Yes No

D. PAY PRACTICES AND BENEFITS

- (1) In regards to benefits, are most of the classifications in the survey eligible for benefits (Such as medical, paid-time off, etc)?
(1) Yes, part-time and full time (2) Yes, but only full-time and as required for part-time employees (3) No
- (2) Are employees eligible for any sort of transportation allowance? (1) Yes (2) No
a. If yes, please explain your policy _____
- (3) Are employees eligible for any sort of parking allowance? (1) Yes (2) No
a. If yes, please explain your policy _____
- (4) Are the wages you are reporting part of a labor agreement? (1) Yes (2) No
- (5) Are meals provided to employees? (1) Yes, at no cost (2) Yes, at a discounted cost (3) No (4) Other
- (6) With new minimum wage (State or through ordinance), which of the following practices do you follow to adjust your wages?
(Select those that apply)
(1) For those below the new minimum, adjust wage to the new minimum.
(2) For those at the new minimum or slightly above the new minimum, a small increase of 1% to 3%.
(3) For those that are well above the new minimum, a slight adjustment of 1% to 3%.
(4) For those that are well above the new minimum, no adjustment.
(5) Are there other practices and /or actions that your company has undertaken in light of the impact of the new minimum wage?
Please detail _____

- (7) Are there any pay practices that you employ to minimize employee turnover and employee engagement?
a. _____

Thank you for your participation.

When finished, return your completed questionnaire to Employers Group, Research Services
400 Continental Boulevard, Suite 300, El Segundo, CA 90245.

JOB DESCRIPTIONS

10. BANQUET SERVER – ON CALL: Ensure that members/guests have an unforgettable experience. Servers will accomplish this through professional execution of standards, anticipation of guests' needs and effective time management before, during and after events.

Description: Greet members/guests and assist with seating; set up banquet area, tables and serving stations according to beo and standards; prepare and serve beverages; serve food and beverages according to standard procedures; anticipate all guest needs; maintain cleanliness and sanitation of the front and back of house areas; remove dirty dishes from tables between courses and clear tables after the guest leaves; replace silverware for the next course; stock stations and complete all delegated side work; assist bussers and stewards with correct stacking of dishes and glassware free of food and trash in stewarding area; breakdown of the events: including managing of linen, operating equipment, and furniture, in an effort to prepare for the next event.

Qualifications: High school diploma or equivalent; ServSafe and T.I.P.S. certified desired; High level of professionalism; previous serving experience; some wine and beverage knowledge preferred; strong oral communication skills; has excellent positive attitude and sense of urgency; strong interpersonal skills (people skills).

20. RESTAURANT/FINE DINING SERVER: Provide superior service to members/guests by serving food, cocktails, and wine using the highest of culinary standards and procedures.

Description: Ensure guests are served according to operating standards; greet guests and provide them with menu information at the bar; receive drink orders from guests and wait staff; ring up (pos system) and manage chits; merchandise drinks; practice suggestive selling of beverages; check guest ids when serving alcoholic beverages; control and limit waste; maintain bar and lounge cleanliness; follow all stock rotation procedures to ensure freshness and quality is consistently maintained; slice and prepare garnishes; assist with all reasonable bar back duties as required; stock and organize service stations and billing materials.

Qualifications: High school diploma or equivalent, ServSafe and T.I.P.S. certified; 2 years of previous cocktail server experience in a fine dining establishment; Working knowledge of health, safety and sanitation procedures; High level of professional appearance, grooming standards and demeanor; Exceptional culture skills; Excellent written and oral communication skills; Strong interpersonal (people) skills; Ability to work in a calm manner under pressure.

30. COCKTAIL / BAR SERVER: Provide superior service in the bar and lounge areas to members/ guests by serving food, cocktails and wine using the highest of culinary standards and procedures.

Description: Ensure customers are served according to operating standards; Greet members/guests and provide them with menu information at the bar; Receive drink orders from patrons and wait staff; Ring up (POS) and manage chits; Merchandise drinks; Practice suggestive selling of beverages; Check guest IDs when serving alcoholic beverages; Control and limit wastage; Maintain bar and lounge cleanliness; Follow all stock rotation procedures to ensure freshness and quality is consistently maintained; Slice and prepare garnishes; Assist with all reasonable bar back duties as required; Stock and organize service stations and billing materials.

Qualifications: Some high school or equivalent; ServSafe and T.I.P.S. certified; Minimum 2 years of cocktail server experience in fine dining establishment; Working knowledge of health, safety and sanitation procedures; High level of professional appearance, grooming standards and demeanor; Exceptional culture skills; Excellent written and oral communication skills; Strong interpersonal skills; Ability to work in a calm manner under pressure.

40. FOOD EXPEDITER: Set the pace and flow of pick-up in the kitchen. Ensure that food batches only leave once all orders are assured. Responsible for quality control inspections. Build relationships to ensure smooth timing with hot and cold lines.

Description: Under the guidance of the Chef de Party, communicate to everyone in the kitchen; Ensure all food that leave the kitchen is to the quality prescribed; Communicate with dining room personnel; Make sure all food items are accountable according to the POS check; Ensure correct handling and covering of food according to hygiene regulations; Manage dispensing of food in the dining room, ensuring each person receives the correct item; Stock station and complete all delegated side work; May include any other tasks as deemed necessary by managers.

Qualifications: Some high school or equivalent; 2 years of similar experience; Exceptional coordination skills; High level of professionalism; Excellent communication skills; Strong interpersonal skills (people skills).

50. BUSSER: Maximize servers' time on the floor and ensure member/guest satisfaction by maintaining cleanliness in front and back of house areas.

Description: Greet members/guests and assist with seating; Sanitize and set and reset tables before, during and after service periods; Stack and stock side stations with dry goods, extra china settings, and silverware; Anticipate guests needs and respond appropriately with a sense of urgency; Monitor and maintain cleanliness, sanitation and organization of assigned work areas; Prepare and serve beverages; Remove dirty dishes from tables between courses and clear tables after guests leave; Buff and polish glass and silverware where necessary; Replace silverware for next course; Manage clean and dirty linen; Return dirty dishes to dish washing area; Manage correct stacking of dirty items; May assist staff in serving tables as needed; Complete closing duties as assigned; Manage buffet table service and refills.

Qualifications: High school diploma or equivalent; ServSafe and T.I.P.S. certified; At least 1 year of food & beverage experience; Working knowledge of health, safety and sanitation procedures; High level of professional appearance and demeanor; Ability to follow directions well, make quick decisions, and keep organized under pressure; Ability to work in a collaborative team environment, ensuring guest and staff needs are met.

60. BANQUET BARTENDER: Responsible for set-up, maintenance and operation of the bar; provide excellent customer service.

Description: Greet members/guests and provide exceptional customer service; Knowledge of beer, wine, spirits and food; Prepare drink orders; Demonstrate understanding of mixology to create promotional cocktails; Take accurate orders and process them through the POS system; Utilize upselling techniques; Ensure customers are served according to operating standards; track consumption and usage; Adhere to basic hygiene procedures and grooming standards; Demonstrate culture standards; arrange bar glassware and bottles; Control transfers and stock inventory; Check guest IDs; Adhere to California's "Dram Shop Laws"; Follow all health and safety regulations; Control and limits wastage; Follow all rotation procedures to ensure freshness and quality; Slice and prepare garnishes; Assist with all reasonable bar back duties as required; Adhere to break requirements and schedules as well as clocking procedures; Any other reasonable requests given by supervisor.

Qualifications: Minimum of one year bartending experience in a reputable establishment; Experience with POS systems; Excellent written and oral communication skills; Strong interpersonal skills (people skills); Ability to work in a calm manner under pressure.

70. BARTENDER IN BAR OUTLET: Responsible for set-up, maintenance, and operation of the Bar; provide excellent customer service.

Description: Greet members/guests and provide exceptional customer service; Demonstrate knowledge of beer, wine, spirits and food; Prepare drink orders; Demonstrate understanding of mixology to create promotional cocktails; Take accurate orders and process them through the POS system; Utilize upselling techniques; Ensure customers are served according to operating standards; Track consumption and usage; Adhere to basic hygiene procedures and grooming standards; Demonstrate culture standards; Arrange bar glassware and bottles; Control transfers and stock inventory; Check customer IDs; Adhere to California's "Dram Shop Laws"; Follow all health and safety regulations; Control and limits wastage; Follow all rotation procedures to ensure freshness and quality; Slice and prepare garnishes; Assist with all reasonable bar back duties as required; Any other reasonable requests given by supervisor.

Qualifications: Minimum of one year bartending experience in a reputable establishment; experience with POS systems; excellent written and oral communication skills; strong interpersonal skills (people skills); ability to work in a calm manner under pressure.

80. BANQUET PREPARATION COOK – ON CALL: Prepares high quality banquet food in accordance company standards as well as health and safety practices.

Description: Use culinary knowledge to create food products; Read and comprehend recipes; Compute quantities using basic mathematical calculations; Maintain a clean kitchen; Adhere to HACCP policies and procedures.

Qualifications: High school diploma or equivalent; at least 2 years of experience as a prep cook in an upscale environment; culinary graduate preferred; ServSafe and T.I.P.S. certified desired; high level of professionalism; strong oral communication skills in English; has excellent positive attitude; strong interpersonal skills (people skills); ability to work in a calm manner under pressure.

90. LINE COOK: Produce a constant high quality food items efficiently and in accordance with company standards as well as health and safety regulations.

Description: Prepare meals efficiently within guidelines of menu(s), dietary requirements, standards of appearance, taste, temperature and quality standards; Maintain and monitor quality control for hot and cold foods including meat, fish, fowl, sauces, stocks, seasonings, vegetables, fruits, salads; Visually inspect all food sent from kitchen to Server and ensure plates are clean and appetizing; Proactively communicate any food issues to Executive Chef or Executive Sous Chef; Maintain cleanliness and sanitation of assigned station by proper care; Properly clean and store equipment and utensils; Practice correct food handling and food storage procedures according to federal, state, local regulation and company standards; May include any other tasks as deemed necessary by managers.

Qualifications: 3-5 years as a cook in grill and sauté stations combined; ServeSafe Certified; diversified culinary skill, techniques and training; ability to work with maximum speed, accuracy, efficiency and attention to detail; knowledge of clean kitchen maintenance, proper storage of food, HACCP policies and food equipment safety procedures; ability to read ticket orders with modifications, comprehend recipes, compute basic mathematical calculations; English proficiency in reading, writing and oral communication; team player; ability to work in a calm manner under pressure.

100. PREP COOK / KITCHEN STEWARD: Perform a variety of food preparation duties other than cooking, such as preparing cold foods and shellfish, slicing meat, brewing coffee or tea. Provide support kitchen and dining room by washing dishes, cleaning up, and stocking glassware, china, and equipment.

Description: Assist cooks and kitchen staff with various tasks as needed and provide needed items; carry food supplies, equipment, and utensils to and from storage and work areas; Cut, slice and/or grind meat, poultry, and seafood to prepare for cooking; use manual and/or electric appliances to clean, peel, slice, and trim foods; wash, peel and/or cut various foods to prepare for cooking or serving; Butcher and clean fowl, fish, poultry, and shellfish to prepare for cooking or serving; Inform supervisors when supplies are getting low or equipment is not working properly; Ensure food supplies, equipment and utensils are stored properly; Stock clean dishware, silverware, glassware, and equipment in proper storage areas; Maintain a safe, secure and healthy facility by following and enforcing sanitation standards; maintain an organized, clean kitchen and dining areas and beverage machines; Wash dishes, utensils, silverware and equipment with aid of dishwashing machine and pot and pan sink; manage trash and recycling; Scrape leftovers from dishes into garbage containers, Remove trash and clean kitchen garbage containers; Supply dining room and kitchens with clean equipment; Maintain storage of proper chemicals and supplies required for ware washing; Maintain cleanliness of ware washing equipment, dishwashing machine and sinks, surrounding areas and shelves; other tasks as deemed necessary by managers.

Qualifications: High school diploma or equivalent; capable of standing for long periods of time in hot conditions.

110. DISHWASHER / KITCHEN STEWARD: Control the flow of dirty and clean of silverware, dishware, glassware, and equipment throughout the shift.

Description: Properly handle the dishwashing machine including turning on and off, de-liming, changing water and adding chemicals; Safely handle chemicals and keep them stored properly; load and unload dishware and flatware from the dishwashing machine and store them properly; Ensure a clean, neat and organized work area; Respond properly in any emergency or safety situation; Perform weekly scheduled cleaning duties including sinks, drains and related areas; Wash pots, equipment parts, pans, etc. in the sink; Clean all ovens, steam kettles, mixers and other equipment as needed; Safely set up, clean and utilize the silver burnishing machine; Safely utilize all cleaning compounds, chemicals and materials, e.g., soaking and sanitizing solutions, silver cream; Clean, polish, sort, transport and store required silver; place damaged or excessively worn pieces in designated area for repair.

Qualifications: High school diploma or equivalent; ServSafe Certified; previous dishwashing experience; basic kitchen equipment knowledge for cleaning purposes; English proficiency in reading, writing and oral communication; ability to understand chemical usage.

120. HOUSEMAN: Responsible for the set-up and breakdown of all events, the cleanliness and sanitation of the facility, maintaining proper procedure of storage of operating supplies and performing constant walk-throughs of the space to ensure standards and venue set-up.

Description: Maintain a safe, secure and healthy facility by following and enforcing sanitation standards; Maintain an organized, clean heart of the house and all storage areas; Accountable for banquet, club event and special event room set up, including tables, chairs, silverware and glassware; Maintain the cleanliness of the club inner and outer areas including parking lots, planters, windows, carpets and floors; Put away all food and beverage deliveries in accordance with the "first-in-first-out" method; Ensure all personnel follows company procedures and breakage policies; conduct inventories for china, silver, and glassware; Properly maintain, wash and clean food and beverage equipment; organize furniture/equipment storage in all banquet storage areas; Setup rooms according to floor plans; Polish silverware and glassware and set dining room tables according to banquet event orders; Assist client with any and all needs prior to the start of their event; May include any other tasks as deemed necessary by managers.

Qualifications: High level of responsibility and professionalism; Strong oral communication skills, Spanish and English preferred; AV set up experience; Strong interpersonal skills (people skills); has knowledge of food hygiene and food regulation.

130. SECURITY OFFICER: Provides a safe, secure and enjoyable environment for members/guests and staff throughout the establishment.

Description: Periodically patrol establishment during designated day and night shifts; May monitor cameras at establishment and perform back-up for the on-duty security team; Answer telephones and assist with customer help desk related activities; Perform and maintain a daily log of light inspections; Report outages to the management; Perform and maintain a daily log of all heaters in the establishment; Prepare accurate and concise reports of incidents and accidents; Assist in monitoring members who may have been over served and immediately reporting to any manager on duty; Assist all members and guests where needed; Enforce all safety rules.

Qualifications: Generally has American Red Cross CPR and First Aid certification; Current California Guard Card; Ability to assume role of first responder to assess medical emergencies; Experience applying regulations and policies, and preparing narrative reports; Pass physical and background check.

140. CLEANING ATTENDANT – LOCKER ROOMS: Responsible for maintaining exceptional overall cleanliness of the locker rooms, restrooms, fitness and other club rooms. Provide efficient service to members and their guests.

Description: Maintain ample supply of towels; Return all soiled towels to laundry immediately for washing and drying; Restock supplies on a daily basis including soaps, paper products, toiletries; Clean shower stalls, sinks, and toilets on a daily basis and when needed; Clean all carpets and tile floors on a daily basis and when needed; Clean restrooms daily; Immediately report all maintenance issues to supervisor.

Qualifications: High school diploma or equivalent; At least 1 year of experience in a resort, club or hotel setting preferred High level of professional appearance and demeanor; ability to follow directions well, use sound judgment and stay organized; ability to effectively communicate in English in both written and oral forms.

150. HOUSEKEEPER: Work cohesively in a fast paced, team environment to provide excellence service in an upscale establishment. Responsible for the cleanliness of the entire club and/or event spaces including guest rooms, administrative offices, banquet halls and restrooms.

Description: Clean and change over rooms as assigned on a daily basis which includes the following duties: changing bedding, trash collecting, dusting, cleaning bathrooms, vacuuming, mopping, etc; Wash and iron all beddings for guest rooms; Wash all towels; Clean common areas such as front lobby, dining room, hallways, etc.; Clean administrative offices, collect trash and recycle materials; Clean, detail, and re-stock paper products in all restrooms; Additional duties as necessary.

Qualifications: Minimum 2 years of housekeeping experience in corporate or hotel environment; typically position is available on an On-Call basis with schedule flexibility; ability to effectively read, write and communicate; ability to handle fast paced mobility for long periods of time; ability to work independently without close supervision.