



Position: Crew Member

Discover what's right for you. At Wendy's, you'll find a fast-paced, high-energy environment where everyone on the team works together, and also knows how to have fun!

As a Crew Member at Wendy's, you'll enjoy:

- Competitive pay and generous benefits, including employee meal discounts
- Flexible full-time or part-time work schedule that makes sense for you
- One-on-one, self-paced training, and promotion from within
- Opportunity to gain experience in all aspects of restaurant operations, from customer service to food prep, cash handling and opening/closing duties
- Defined career paths for those who are interested in a career at Wendy's

Qualifications

Our candidates have a strong customer focus, initiative, and a can-do attitude. We're looking for real team players who can take and receive direction well and accomplish many tasks during one of our action-packed shifts. Whether you're wearing a headset and manning the drive-thru, greeting customers and running the register, preparing menu items, loading stock or keeping the restaurant clean and inviting, your accuracy and attention to detail are qualities that will make you a star player on the Wendy's team.

Demonstrating good "people skills" and delivering friendly, courteous service with a pleasant attitude is essential. A neat, well-groomed appearance at all times is mandatory.

Delivering quality food orders within specified service time goals is fundamental to the nature of Wendy's business. Each employee must be able to execute his/her position with a speed sufficient to contribute to the overall restaurant goals and objectives.

Wendy's is an equal employment opportunity employer who may provide reasonable accommodation to enable individuals with disabilities to perform the essential functions of the job.

The following are examples of some, but not all, of the essential job functions of a Crew Member position at Wendy's:

Physical Elements

Ability to stand for long periods
Frequent bending, kneeling, lifting (25 - 50 pounds)

Equipment Use

Ability to use Headset to take customer orders or to take or give direction
Ability to use general restaurant equipment (e.g. warmer, fryer, slicer, grill, etc.)

Performance Elements

Ability to come to work promptly and regularly
Ability to take direction and work well with others
Ability to accomplish multiple tasks within established timeframes
Ability to concentrate and perform duties accurately
Ability to learn and apply policies and procedures
Ability to react to change productively and handle other tasks assigned
Ability to complete all applicable training programs

Working Conditions

Ability to work in a fast-paced environment that may involve exposure to noise, heat, cold or other elements while maintaining a calm, pleasant attitude and efficient working pace