

Waiters and Waitresses

SOC: 35-3031 • Career Profile Report

■ Key Facts

\$33,760 Median Salary	16,300 Employment	-1.0% Growth Rate
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■ Requirements & Salary Range

Education: No formal educational credential

■ Automation Risk Assessment

Low Risk - 20.0% probability of being automated in the next 10-20 years.
This job is relatively safe from automation due to its creative, social, or complex problem-solving requirements.

■■ Work-Life Balance

6.2/10 - Good work-life balance

■ Personality Fit (RIASEC)

Higher scores indicate better personality fit for this career type.

Realistic	7.0/10	Investigative	3.8/10
Artistic	4.6/10	Social	7.6/10
Enterprising	5.2/10	Conventional	6.0/10

■ Top Skills Required

Communication skills, Customer-service skills, Detail oriented, Physical stamina, Physical strength

✓ Strengths

- High Demand
- Flexible Work
- Continuous Learning

■ Challenges

- Burnout Risk
- Rapid Technological Change

■ What They Do

Waiters and Waitresses typically perform the following tasks:

- Collect payments from customers.
- Check patrons' identification to ensure that they meet minimum age requirements for consumption of alcoholic beverages.
- Write patrons' food orders on order slips, memorize orders, or enter orders into computers for transmittal to kitchen staff.
- Check with customers to ensure that they are enjoying their meals, and take action to correct any problems.
- Take orders from patrons for food or beverages.
- Prepare checks that itemize and total meal costs and sales taxes.
- Remove dishes and glasses from tables or counters, and take them to kitchen for cleaning.
- Clean tables or counters after patrons have finished dining.
- Serve food or beverages to patrons, and prepare or serve specialty dishes at tables as required.
- Perform cleaning duties, such as sweeping and mopping floors, vacuuming carpet, tidying up server station, taking out trash, or checking and cleaning bathroom.
- Present menus to patrons and answer questions about menu items, making recommendations upon request.
- Prepare tables for meals, including setting up items such as linens, silverware, and glassware.
- Stock service areas with supplies such as coffee, food, tableware, and linens.
- Roll silverware, set up food stations, or set up dining areas to prepare for the next shift or for large parties.
- Inform customers of daily specials.
- Explain how various menu items are prepared, describing ingredients and cooking methods.
- Assist host or hostess by answering phones to take reservations or to-go orders, and by greeting, seating, and thanking guests.
- Fill salt, pepper, sugar, cream, condiment, and napkin containers.
- Perform food preparation duties, such as preparing salads, appetizers, and cold dishes, portioning desserts, and brewing coffee.
- Prepare hot, cold, and mixed drinks for patrons, and chill bottles of wine.

*Generated by StartRight • Data from U.S. Bureau of Labor Statistics & O*NET*

Source: <https://www.bls.gov/ooh/food-preparation-and-serving/waiters-and-waitresses.htm>