

Wingstop is not fast food; our wings are made with care and served up piping hot. Every order is made fresh when you order it; nothing sits under a heat lamp. In addition to hot fresh wings our sides are homemade. Fresh Cut Seasoned Fries are cut daily in every restaurant from Idaho Potatoes. If you haven't tried any of our sides you are missing out!

We're currently seeking outgoing CASHIERS with SMILING FACES for all of our Memphis locations:

Cashiers at WingStop are responsible for greeting all of our guests, processing guest’s food orders at the counter and via phone using a POS system. Must be a good listener, pay attention to detail and willing to train and learn in a very fast paced work environment. Must be effective and efficient in cash handling and communicate with crewmembers and kitchen staff to ensure all of our guests receive their orders accurately and promptly. Our cashiers are also responsible for balancing their cash drawers, assisting and solving customer inquiries and correcting food orders, whenever necessary. Our ideal candidate must be a team player and available to work various shifts. MUST BE FRIENDLY and CUSTOMER SERVICE ORIENTED.

Job details: CASHIERING (95%) but will train/assist as a COOK (5%). **Bilingual a plus!!**

COOKS: Prepare and cook to order a variety of foods that require only a short preparation time. May take orders from customers and serve patrons at counters or tables. Maintain sanitation, health and all safety standards in work areas

Clean food preparation areas, cooking surfaces, and utensils.

Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles. Cook the exact number of items ordered by each customer, working on several different orders simultaneously. Serve orders to customers at windows, counters, or tables. Clean, stock, and restock workstations and display cases.

Order and take delivery of supplies.

Please submit resume to: [jobs@bosswings.com](mailto:jobs@bosswings.com)

No phone calls please. EOE