



Concourse Concessions mission is dedicated to bringing innovative, quality food concession services to high traffic environments.

Q: What type of businesses do you have?

A: We run three food and beverage operations at Sea-Tac International Airport; two on Concourse A - Tully's Coffe and La Pisa Café (Pizza, Hot/Cold Sandwiches, Salads), and one on Concourse C - Waji's at Sea-Tac (Asian Teriyaki, Sushi), along with The Portside at the Port of Seattle Headquarters (Pier 69) on Seattle's waterfront.

Q: What positions do you have available?

A: We are always looking for motivated, energetic, and dependable AM/PM Cashiers, Prep Cooks, and Baristas for most of our locations.

Q: What are your hours of operation?

A: La Pisa Café: 4:30 am -12:00 midnight Daily
Tully's Coffee: 5:00 am - 5:00 pm Daily
Waji's at Sea-Tac: 5:00 am -10:00 pm Daily
The Portside at Pier 69: 6:00 am - 3:00 pm Monday-Friday

Q: Is there opportunity for career advancement?

A: Yes, for those who are driven to succeed, have an eye for detail, and can commit to working with others, we do have Lead or Supervisory positions. We are a growing company looking to expand into other markets.

Q: Do you offer benefits?

A: Yes, we offer medical/dental benefits, paid sick leave, accrued vacation, and annual wage reviews..

Q: How do I get a position with your company?

A: Fill out an application today or with SeaTac Airport Jobs, call us at 206.824.6300 or contact Doug Chin by email at doug@concourse-usa.com

Concourse Concessions LLC is an equal opportunity employer.

Positions:

- **TULLY'S/THE PORTSIDE - AM/PM Baristas & Lead Baristas**
- **ALL LOCATIONS - AM/PM Customer Service Associate/Cashier**
- **LA PISA CAFE/WAJI'S/THE PORTSIDE - Food Preparation**
- **ALL LOCATIONS - Maintenance/Delivery**
- **WAJI'S at SEA-TAC - Line Cooks** (Japanese Food Experience Preferred)

Job Locations: Sea-Tac International Airport or Port of Seattle Headquarters (Pier 69)

Barista Duties: Baristas are responsible for selling coffee and merchandise, assisting customers, and making coffee drinks in a timely and well-crafted manner. Coffee training is available.

Cashier/Prep Duties: Cash handling, sales, credit transactions, and complete daily cashier report. Provide friendly, helpful customer service. Perform minor cleaning tasks to maintain store appearance. May include cooking and food or coffee preparation as well as delivery and product restocking. Professional attitude and appearance.

Line Cook: Cook will follow recipes and prepare foods according to standards. Must be able to work efficiently in a fast paced environment according to all food safety and sanitation standards. Good knife skills required as well as working knowledge of commercial steamers, deep fryers, grills, and broilers.

Maintenance Duties: Deliver, load, and unload products and/or equipment as requested, store and stock delivered items. Keep Prep Room clean and organized including emptying trash. Adhere to all health and sanitation polices. Must be able to lift 75 lbs. Dependable, independent, and responsible.

Uniforms: Employees are required to provide their own Black or White collared shirt and Black or Khaki pants. Closed toe shoes are required. Apron and headware provided.

Shifts: Must be flexible and able to work varies shifts including weekends, nights, and holidays.

Benefits: Paid Holidays, Sick Time, Paid Vacation, Double Time on Major Holidays for Full-time Employees, Health Insurance (after 6 months), Direct Deposit.

Minimum Qualifications:

- 18 Years of Age
- No Felony Convictions
- Reliable Transportation
- Washington State Food Handlers Permit
- Pass Airport Security Background Check
- Washington Alcohol Servers Permit