

Bistro Server

The Club at Bond Head

Location: Bond Head, Ontario

Department: Food & Beverage

Reports To: Food and Beverage Manager/Assistant food and Beverage Manager/Food and Beverage Supervisor

Classification: Full Time / Part Time Seasonal (must be available to work any shift including evenings, weekends, and holidays)

Summary:

We are looking for passionate, good humored, energetic people to join our Food and Beverage team! The Bistro Server responsibilities are to provide efficient and friendly service, promote and ensure guest satisfaction, as well as promoting a safe and healthy work environment for all employees and guests.

Primary responsibilities include, but are not limited to:

- Provide quality service of food and beverage to our guest
- Provide banquet style service when necessary
- Ensure quality of food product delivery is maintained, as per Management standards
- Setting and clearing of tables in dining rooms and function
- Ensuring all rooms are clear and cleaned
- Create and maintain inventory of beverages taken and returned each day. Appropriate sign-offs are completed
- Team members are to check dates of expiry on non-alcoholic beverages to confirm they are valid
- Maintain knowledge of beverage prices and different stock options
- Keep work area clean
- Must follow daily/weekly cleaning schedules
- Rotate stock to ensure product is used in the correct order
- At the end of each shift, bistro server shift team members are expected to stock up completely and prepare for the next shift
- Follow closing procedures specific to your property
- Responsible for personal shifts accounting procedures

Qualifications:

- Time management skills
- Able to work flexible shifts
- Ability to work as a team or independently
- First aid training (preferred)
- Food handlers' certificate (preferred)
- Smart Serve Certification

Apply: Please submit your resume and cover letter to Sandra Schell, hospitality.bondhead@golfnorth.ca