

## **Restaurant Supervisors/Full Time Servers**

### **Rebel Creek Golf Club**

**Location:** Petersburg, Ontario, Canada

**Department:** Food and Beverage

**Reports To:** Head Chef, Hospitality Manager, General Manager

**Classification:** Full Time Seasonal (must be available to work any shift including mornings, days, nights, weekends & holidays)

### **Summary:**

. Rebel Creek is now hiring for the upcoming Fall/Holiday season! Qualified applicants will have a strong work ethic and love of the service industry. Attributes we are looking for are professionalism, dependability, responsibility and dedication to AAA quality of service as well as selling and attention to detail as well as to being able to provide their own mode of transportation

### **Primary Responsibilities:**

- Excelled customer service
- Accurate cash closing and handling of monetary transactions
- POS and computer knowledge
- High quality standard of both banquet and restaurant atmospheres
- Ability to work well with others as well as alone
- Quick learner
- Able to work in a fast paced environment

### **Qualifications:**

- Smart Serve
- Food safety handling service certificate a bonus
- 19 years of age

### **Apply:**

Please submit your resume & cover letter to Danielle Cotey , hospitality Manager, [hospitality.rebelcreek@golfnorth.ca](mailto:hospitality.rebelcreek@golfnorth.ca) Please write Rebel Creek Golf Club – Restaurant Supervisor/Full Time Servier in the Subject line.