

Restaurant Server

MaraHills Golf Resort

Location: Sicamous, British Columbia, Canada

Department: Food & Beverage

Reports To: General Manager

Classification: Full / Part Time Seasonal (must be available to work a variety of shifts including early mornings, days, evenings, late nights, weekends & holidays)

Summary: The responsibilities of a Restaurant Server is to provide efficient and friendly service, promote and ensure guest satisfaction, as well as ensuring a safe and healthy work environment for all employees and guests.

Primary Responsibilities:

- Provide quality service of food and beverage to our guests.
- Setting and clearing of tables in dining rooms and function.
- Ensuring all areas of your work environment are clean and organized.
- Create and maintain inventory of beverages taken and returned each day. Appropriate sign offs are completed.
- Comprehensive knowledge of our food menu and beverage prices.
- Follow and enhance daily/weekly cleaning schedules.
- Rotate stock to ensure product is used in the correct order.
- At the end of each shift, server shift team members are expected to stock up and prepare the work area for the oncoming shift.
- Follow closing procedures specific to your department and our property.
- Responsible for accurate cash out procedures and balancing your daily transactions.

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*)
- Serving It Right Certification (*mandatory*)

Apply:

Please submit your resume & cover letter (including your availability) to Kevin Hamill, General Manager, at manager.marahills@golfnorth.ca. Please write "MaraHills - Restaurant Server" in the Subject line.