

Front of House Staff

The Club at Bond Head

Location: Bond Head, Ontario

Department: Front of House

Reports To: Hospitality Manager

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

Summary:

We are looking for passionate, organized, and energetic people to join our Front of House team for the remainder of the 2022 golf season! At our club we cross train FOH employees in every area so that our staff is able to work different positions in our FOH department.

Responsibilities:

- Report to workstation at scheduled times.
- Complete all tasks as directed by the Food & Beverage Manager or Hospitality Manager.
- Receiving and confirming walk-in, telephone, and online reservations.
- Ushering diners to their tables and providing them with menus.
- Accepting and informing the relevant staff about food and beverage requests.
- Mixing and pouring beverages, as needed.
- Transporting food orders from the kitchen to each pertinent table.
- Clearing glassware, silverware, and crockery from each table once guests have completed their meals, or upon request.
- Clearing and reporting breakages by diners.

Qualifications:

- Time management skills
- Able to work flexible shifts
- Ability to work as a team or independently
- Excellent communication and customer service skills
- Strong organization skills
- Food handlers' certificate (preferred)
- Smart Serve Certification

Apply:

Please submit your resume and cover letter to **Sandra Schell** via the email address hospitality.bondhead@golfnorth.ca. Please write "**Bond Head - FOH Staff**" in the subject line.