



POSITION: Restaurant Supervisor/Server

LOCATION: The Bruce Craft House

REPORTS TO: Assistant Restaurant Manager, Sarah McCabe

SCHEDULE: Full time position with 2 shifts per week as Supervisor and remaining shifts as a Server- will include Weekends and Statutory Holidays

We are looking for someone who loves Food and People and everything in between that the Hotel has to offer. Someone who is looking to work with great colleagues, and in an awesome work environment and doesn't mind late nights and weekend work.

You need to be open to taking the lead on shift and running service! This is an on the floor Supervisory position for 2 shifts per week with the remainder of your schedule serving our Restaurant Guests.

JOB OVERVIEW:

The Restaurant Supervisor/Server is committed to creating a Dining Experience in the Bruce Craft House. This role leads Employees by coaching and giving direction and is a hands on Supervisory position.

REPORTS TO: Assistant Restaurant Manager

ESSENTIAL JOB FUNCTIONS:

- Monitor and mentor Employees to ensure our Guests receive an elevated Dining Experience
- Check restaurant for cleanliness and set up. Check service stands and aisle areas. Check tables for cleanliness and proper set up
- Communicate daily with Assistant Restaurant Manager/Beer & Hospitality Manager with regards to special events, house counts or any other special instructions pertaining to our Guests
- Assist Assistant Restaurant Manager in conducting training sessions
- Mentor and train Employees in service excellence at the Bruce
- Monitor the quality and satisfaction of all menu items to ensure product quality is consistent, appealing, and prepared to guest specifications.
- Connect with the guests at every opportunity, oversee all aspects of table service, clear and reset tables, help run food, and drinks. Reconcile checks. Answer phones. Communicate special guest requests and perform all other tasks deemed necessary by management

REQUIRED SKILLS AND ABILITIES:

- Exemplifies excellent customer service and is focused on a positive atmosphere to elevate our Guest experience
- A true desire to satisfy the needs of others in a fast-paced environment.
- A minimum of 1 year of Restaurant experience with some Supervisory experience
- Must have Smart Serve

- Must be able to work a variety of shifts - Mornings, afternoons, evenings, late nights, weekends and holidays.
- Must have the ability to communicate in English.
- Must be willing to help Employees with their job duties and be a team player.
- Strong computer skills will be required
- Must have physical stamina to lift moderate amounts of weight.

TO APPLY:

Please provide a copy of your resume and Cover Letter explaining why you are the ideal candidate for this position to Carol Partridge, HR Manager or email to hr@cambridgehotel.ca.
Closing Date for the position: **Wednesday, April 12, 2017- 8:00am**

Please note: All positions may be posted both internally and externally.

