



JOB POSTING – Mayfair Lakes Golf & Country Club and The Lakeside Grill

Position Title:	Restaurant Server	<i>The Lakeside Grill at Mayfair Lakes' relaxed atmosphere perfectly complements the exquisite West Coast fare, where everything is prepared with the freshest ingredients, a refreshing twist and then served with care. The Lakeside Grill is open daily all year round for breakfast, weekend brunch, lunch and après-golf. Featuring a lounge/dining room, wedding and banquet facilities, and a large patio with scenic views of the golf course and North Shore mountains.</i>
Department:	Food & Beverage	
Reports to:	Food & Beverage Supervisors	
Job Type:	Full-time, Hourly	
Application Deadline:	August 1, 2017	



POSITION OBJECTIVE

1. Ensures quality service to all guests with emphasis on cleanliness, efficiency, accuracy, professionalism and courtesy at all times
2. Assist in the day-to-day operation of the Food & Beverage department ensuring that all service requirements are exceeded
3. Assist in attaining the company goals of exceeding our guests' expectations while maximizing revenue potential
4. Successful candidates will also focus on Team Member teamwork and reporting requirements
5. Great opportunity for an individual looking to further their personal development while enhancing their experience and skills in a spectacular environment

STRUCTURE

Reports to: Food & Beverage Services Manager
Direct Reports: Food & Beverage Supervisors

DUTIES AND RESPONSIBILITIES

1. Guest Experience & Service

- Ensure each guest receives quality services and products consistently in the Lakeside Grill Restaurant, lounge or banquet facility
- Be organized and maintain a positive attitude
- Team oriented and customer oriented
- Working effectively with other team members in all departments
- Ensure all beverages are presentable
- Ensure all items are stocked and holders are replaced or cleaned frequently

2. Sales

- Cashing in/out accurately and efficiently
- Provide courteous and efficient service while maximizing sales by up selling and promoting features and specials
- Maximizing revenue potential of the Food and Beverage Department

3. Expectations

- Arrive to work at the scheduled time, dressed in the provide uniform and adhering to the dress code
- Become knowledgeable and able to answer basic questions about the property, the restaurant, our services and the company

4. Health and Safety

- Ensure that the service bar top remains clean, sanitized, organized and free of any debris and clutter
- Adheres to the safety policies in place for team members, as well as Members and guest of the club
- Implement and enforce comprehensive safety program for employees, members and guests on course in compliance with local, municipal and provincial laws.

REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

1. Knowledge

- Minimum of one (1) year experience in a food and beverage service role or equivalent background in the food and hospitality industry
- Possess a working knowledge of the POS System
- Server must be aware and capable of gauging prep time according to volume of business
- Must have Serving It Right Certificate
- Background experience in the golf industry is an asset

2. Technical Skill and Abilities

- High level of organizational skills
- Exceptional communication skills
- Quick evaluation and decision making abilities
- Strong comprehension of English Language (oral and written)
- Must be able to work in a fast-paced environment
- Ability to work in an unsupervised environment
- Sales and service experience
- Must be organized and maintain a positive attitude
- Fluency in a second language is an asset but not required

WORK CHARACTERISTICS

- Capable of completing all opening and closing duties
- Serves food and beverages (alcoholic and non-alcoholic) with the strictest adherence to all BC LCLB rules, regulations and guidelines
- Learn all individual menu items, alcoholic, non-alcoholic and food ingredients, method's of mixing or cooking, prep time, accompaniments (if applicable) and prices after taxes
- Will be required to work on a shift basis, including weekends, evenings and holidays when necessary

Please send your resume and cover letter to:

Food & Beverage Manager: Troy Ross
tross@golfbc.com

Posting closes: August 1, 2017

Thank you to everyone that applies. Only those candidates who are considered for an interview will be contacted.

OUR CORE STANDARDS

Live our core standards – F.I.R.S.T.!

- Friendly and Helpful
- Initiative and Action
- Respect and Dignity
- Sales and Service
- Team and Facility Appearance