



## JOB POSTING – Blue Ocean Bar & Grill

<b>Position Title:</b>	Server	
<b>Department:</b>	Food & Beverage	<i>Blue Ocean Golf Club is a public 18-hole championship golf course with a full service golf shop, covered practice facility, golf academy, clubhouse and the Blue Ocean Bar &amp; Grill. Located in beautiful Sechelt BC on the scenic “Sunshine Coast,” Blue Ocean offers guests a great golf and culinary experience with exceptional service, stunning scenery, and meticulous course conditioning.</i>
<b>Reports to:</b>	FOH Supervisor / Executive Chef	
<b>Job Type:</b>	Hourly, part time, seasonal, 11 months per year.	
<b>Application Deadline:</b>	Open	
<b>Start Date:</b>	As soon as possible	

### POSITION OBJECTIVE

To exceed guest’s expectations by serving quality food & beverage products efficiently, courteously and correctly.

### STRUCTURE

Reports to: Front of House Supervisor / Senior Server

Works Closely With: Executive Chef, Sous Chef, Cooks, General Manager, Golf Shop Staff

### DUTIES AND RESPONSIBILITIES

#### 1. Department Specific Duties

- Report on time and in proper uniform.
- Clear & reset tables and clean service area as required.
- Ensure that opening and closing duties are performed thoroughly and maintain current checklists.
- Bartending skills and experience an asset.

#### 2. Guest Experience

- Create & maintain a welcoming club environment for members and guests.
- Maintain the high standard of guest service expected by members and guests.

#### 3. Financial

- Assist with ensuring that department budget is strictly adhered to and that all costs are controlled.
- Assist with accurate collection of charges of fees for all food and beverage related activities.
- Liase with Accounting and Management to ensure accurate cash outs and tip distribution.

### REQUIRED SKILLS, KNOWLEDGE AND ABILITIES

#### 1. Technical Skills and Knowledge

- Current “Serving It Right” Certificate.
- FOODSAFE Level 1.

- Minimum 1 year serving experience.
- Current First Aid certificate preferred.

**2. Abilities**

- Restaurant Point of Sale knowledge and experience.
- Superior organization skills.
- Excellent written and verbal communication skills.
- Quick evaluation and decision making.
- Friendly, helpful telephone manner.
- Strong comprehension of the English language.
- Work efficiently in a fast paced, multi tasking non supervised environment and meet deadlines as required.

**WORK CHARACTERISTICS**

- Will be required to work on a shift basis, including evenings, weekends and holidays when necessary.
- Primarily inside work within a restaurant environment, some outside work required.
- Some heavy lifting may be required.
- Must be able to meet deadlines as required.

**Please send your resume and cover letter to:**

Ken Langdon, General Manager  
klangdon@blueoceangolf.ca

**Posting closes: Open**

Start Date: As soon as possible

**Competitive Hourly Wage**

**Seasonal part time – full time. Restaurant closes in January.**

**Plus tips and share of Event Service Charges**

**50% off 1 meal per day when working**

**Complimentary stand-by golfing privileges**

**Option to purchase retail goods from the Golf Shop at cost + 10%**

Only successful candidates will be contacted for interviews