



JOB POSTING – Blue Ocean Bar & Grill

Position Title:	Server
Department:	Food & Beverage
Reports to:	F&B Manager
Job Type:	Hourly, part time seasonal.
Application Deadline:	Open
Start Date:	September 2020

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 & 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.

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 mandatory.
- FOODSAFE Level 1 preferred.
- 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:

Lisa Edginton, Food and Beverage Manager
ledginton@blueoceangolf.ca

Posting deadline: Open

Start Date: September 2020

Competitive Hourly Wage

Plus tips and share of Event Service Charges

Seasonal part time – full time. Restaurant closes for events only mid Oct – March.

50% off 1 meal per day when working

Complimentary stand-by golf, range, power cart and rental club privileges

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

Only successful candidates will be contacted for interviews