

ASSISTANT FRONT OF HOUSE MANAGER - CHAOS BISTRO

EX NIHILO VINEYARDS

LAKE COUNTRY, BRITISH COLUMBIA

WWW.EXNIHILOVINEYARDS.COM

Chaos Bistro at Ex Nihilo Vineyards is looking for an Assistant Front of House Manager to join our team for the upcoming 2020 season.

JOB DESCRIPTION

Staff at Ex Nihilo's Chaos Bistro go beyond serving and create a unique experience for all our customers and wine club members. Our summers are very busy and as a leader in the Bistro you'll be expected to lead the front of house team in an effortless manner. You'll lead by example, demonstrating a great attitude, easily adapting to sudden changes and solving problems on the go. Successful candidates will have great attention to detail and be able to demonstrate flexibility within their role.

Serving our great wines and high-quality food efficiently, courteously and in a friendly and professional manner is a given, we are looking for staff who can add a little extra. Our front of house staff connects personally with everyone who enters and ensure those who enter our building leave with the feeling that they are part of the Ex Nihilo family.

JOB DUTIES

- Lead a team of staff (from 2 to 20 employees)
- Monitor Bistro activity and change staffing levels as needed
- Communicate daily with the Executive Chef/Restaurant Manager and Tasting Room Manager
- Provide excellent customer service
- Taking food and drink orders
- Serving food and drinks
- Welcoming and seating guests
- Monitoring quality of foods and cleanliness
- Participate in regular management meetings
- Ensure proper equipment inventory is maintained
- Setting up and tearing for special events
- Performs other duties as directed by management

GENERAL KNOWLEDGE, SKILLS AND ABILITY

- Ability to work on feet all day and lift light to medium loads
- Requires ability to give attention to detail and to handle multiple tasks simultaneously and efficiently
- Polite, caring & enthusiastic demeanor
- Must have good wine knowledge
- Strong communication skills
- Experience reviewing and reconciling day-end cash-outs
- Flexibility with scheduling (weekend and/or evening hours) and able to work at short notice
- Ability to work independently, as well as in a team environment

EDUCATION

Must have a valid Serving it Right qualification. Level I First Aid and Foodsafe training would be an asset. High school diploma. Hospitality or Tourism Diploma is an asset.

EXPERIENCE

Candidate will have performed similar duties in a similar environment for a minimum of 2 years. Are you ready to join the team at Ex Nihilo and Chaos Bistro?

Please send your resume: chef@exnihilovineyards.com