



ANGUS GLEN

Dining Room Server

TERMS: Full-time Seasonal until October, part time thereafter; hours vary

DEPARTMENT: Hospitality

SHIFT: All Shifts – Various (Morning, Afternoon and Evening, including Weekends)

REPORTING TO: Outlets Operations Manager

Duties and Responsibilities

- Provide quick, perceptive and friendly service to all guests
- Show enthusiasm for all tasks performed
- Take ownership over assigned tables or section, ensuring that Angus Glen standards of service and cleanliness are met at all times, and guest expectations are exceeded
- Assist other team members by running food and clearing tables as necessary
- Ensure all work stations are kept clean, sanitized and organized at all times while on shift
- Be aware of guests' alcohol consumption and notify a supervisor if any signs of intoxication are noticed
- Complete all additional duties as assigned

Qualifications

- Customer service oriented
- Smart Serve certification
- Previous serving experience required
- Collaborative, team player
- Good judgement and problem-solving skills
- Positive, professional and enthusiastic demeanor

Interested candidates please send resume to Deanna Riches at driches@angusglen.com

We are an equal opportunity employer and committed to inclusiveness. If you require accommodation, we will work with you to meet your needs.