



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

<b>Position Title:</b>	Refreshment Cart Attendant	<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>
<b>Department:</b>	Food & Beverage	
<b>Reports to:</b>	Food & Beverage Supervisors	
<b>Job Type:</b>	Part Time, Seasonal	
<b>Application Deadline:</b>	August 1, 2017	



### **POSITION OBJECTIVE**

1. Drive the refreshment cart on-course, ensuring the needs of the golfers are being accommodated.
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 consistent services and products
  - Be organized and maintain a positive attitude
  - Team oriented and customer oriented
  - Working effectively with other team members in all departments
2. **Sales**
  - Cashing in/out accurately and efficiently
  - Maximizing revenue potential of the Food and Beverage Department

**3. Expectations**

- Arriving on time and in a presentable manner
- Become knowledgeable and able to answer basic questions about the property, the restaurant, our services and the company

**4. Health & Safety**

- 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
- Must have Serving It Right Certificate
- Class 5 Drivers' license would be an asset
- Background experience in the golf industry is an asset

**2. Skills & 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**

- Primarily outside work requiring the ability to lift up to 20lbs.
- Will be required to work on a shift basis, including weekends, evenings and holidays when necessary
- Seasonal and Part-Time

**Please send your resume and cover letter to:**  
Food & Beverage Services 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