

Server

RnR Family Restaurants

Job Description

Food and beverage servers take patrons' food and beverage orders and serve orders to patrons. They are employed in restaurants, hotels, bars, taverns, private clubs, banquet halls and similar establishments.

Main duties

Food and beverage servers perform some or all of the following duties:

- Greet patrons, present menus, make recommendations and answer questions regarding food and beverages
- Take orders and relay to kitchen and bar staff
- Recommend wines that complement patrons' meals
- Serve food and beverages
- Prepare and serve specialty foods at patrons' tables
- Present bill to patrons and accept payment
- Order and maintain inventory of wines and wine glassware
- Perform sensory evaluation of wines.

Employment requirements

- Completion of secondary school may be required.
- Formal waiters/waitresses may require completion of a one- or two-year apprenticeship program
- or
- College or vocational school courses.

- Apprenticeship training programs for food and beverage servers are available in Saskatchewan and British Columbia. Trade certification is available but voluntary in those provinces.
- On-the-job training is usually provided.
- Wine stewards may require courses in wine selection and service
or
Experience as a captain waiter/waitress or formal waiter/waitress.
- Responsible beverage service certification is usually required for employees serving alcoholic beverages.

Hours: Fulltime – 35 hours a week

Wage: \$11.95 an hour

Language Level: Basic (Understand safety regulations)

Location: Winnipeg

Accessible by Transit

Contact:

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