

Front of House Supervisor - 2019



Objective:

Primary responsibility is to provide our guests with a relaxing and satisfying dining experience! This position will incorporate multiple Front of House duties including: liaison between the guests and kitchen, host/hostess, waiter, food runner, and busser. Split shifts, 6 days per week. Approximately Jun 10th - September 15th, 2019. Employee must be able to work the entire season.

- Manage daily operations of our dining room and buffet areas. We seat 32-85 people (average) daily for breakfast and dinner service, every day of the season.
- Buffet service.
- Understand daily menu items, ingredients, and preparation.
- Work with Chef(s) to ensure that guests with allergies or dietary restrictions are well tended.
- Oversee preparation of public areas before guests arrive, and maintain cleanliness during business hours.
- Ensure compliance with safety and health regulations.
- Hire, train, and supervise front of house staff, making sure they meet customer service expectations.
- Train staff to embody superb customer service.
- Schedule FOH staff; approves/denies requests for days off.
- Responsible for managing 2-3 staff per meal service.
- Ordering FOH inventory in coordination with the Kitchen Manager.
- Be solution-oriented.
- Ensure that each guest has been greeted by you or your staff and attended to properly throughout the meal.
- Ensure employee compliance with all health and sanitation procedures.
- Ensure dining room appearance, cleanliness and appropriate lighting on a daily basis.
- Enforce all Lodge policies as written in the Whaler's Cove Lodge Employee Manual.

\$2800-3200/month to Start DOE

+TIPS

Approximately June 10th through September 15, 2019 – To be determined by April 2019.

Must live on-site; room and board provided.

Transportation benefit is negotiable.

Email Cover Letter and Resume to: wclapplicant@gmail.com

References and Background Check are Required.