



Position Title: Primrose Junior Server

Reports To: Restaurant and Lounge Manager/Assistant Manager/Supervisor/Captain

Scope of Position: To meet and exceed guests expectations while providing them with a memorable dining experience according to Rimrock Hotel standards. This is a start up position to perfect skills and knowledge of our dining room, learn and perform some server duties.

Responsibilities:

- ◆ Provide courteous and exceptional service while interacting with guests.
- ◆ Have knowledge of Primrose menus, hotel facilities and the Bow Valley area.
- ◆ Maintain a clean and organized work area throughout each shift.
- ◆ Support team members with table service, buffet maintenance and re-setting.
- ◆ Follow Health and Safety program and procedures
- ◆ All other assigned duties.

Key Working Relationships:

- ◆ Guests: Daily Basis
- ◆ Management: Daily Basis
- ◆ Teammates: Daily basis
- ◆ Other F&B outlets: Daily Basis

Decision Making:

- ◆ No Final Approval

Education:

- ◆ Grade 12 or equivalent
- ◆ Responsible Beverage Program – Alberta (**Proserve**) mandatory

Health & Safety

- ◆ Able to work long hours
- ◆ Able to walk for extended periods of time
- ◆ Able to lift 20 lbs., and able to bend and push repeatedly

Other Key Skills:

- ◆ Attention to detail

- ◆ Excellent communication skills
- ◆ Problem solving skills

Experience:

- ◆ Previous F&B experience is an asset
- ◆ Experience in similar high-volume, casual fine dining is preferred
- ◆ Passion to learn about food and wine

Supervisory Responsibility:

- ◆ Number of subordinates directly supervised: 0
- ◆ Number of subordinates indirectly supervised: 0