

# CHAR & CHOWDER JOB POSTINGS

CHAR & CHOWDER  
182 WATER ST.  
ST ANDREWS, N.B.  
E5B 1B2  
(506) 529-3509

## KITCHEN HELPER

### **Duties and Responsibilities:**

- Perform prep work such as washing, peeling, cutting and seeding fruits and vegetables.
- Carry pans, kettles and trays of food to and from work stations, stove and refrigerator in accordance with safety standards.
- Store food in designated areas following wrapping, dating, food safety and rotation procedures.
- Set up items stations and food preparation.
- Perform general cleaning duties; remove trash and garbage to designated areas.
- Distribute supplies, utensils and portable equipment.
- Utilize approved food recipes and production standards to ensure proper quality, serving temperatures and standard portion control. Notify cooks if food temperatures are not within acceptable limits.

- Serve customers in a friendly, efficient manner following outlined steps of service.
- Assure compliance with all sanitation and safety requirements.
- FoodSafe Level 1 Certification an asset.
- Strong time management and organizational skills to be able to manage heavy workload.
- Ability to work both independently and in team setting as required.
- Good command of English language, both verbal and written and ability to follow written and verbal instructions.
- Previous food service experience in restaurant or fast food is considered an asset.
- Physical ability to carry out the duties of the position.

### **Compensation**

- Full-time, Seasonal, May through October
- \$14 to \$16 per/hr, based on experience.

### Schedule:

- Day shift
- Evening shift

### Supplemental pay types:

- Bonus pay
- Retention bonus
- Tips

### Ability to commute/relocate:

- Saint Andrews, NB: reliably commute or plan to relocate before starting work (required)

Experience:

- Cooking: 2 years (preferred)

Licence/Certification:

- Food Safe, SafeCheck, Food Handler or equivalent (preferred)

Perks and Bonuses

- Year/Season end performance bonus.
- Housing assistance open for discussion

## **BARTENDER**

### **Job Summary**

Bartenders provide an outstanding experience for our guests. They are responsible for preparing and delivering quality products in a friendly and efficient manner that satisfied the needs and expectations of our guests.

- Provide excellent guest service.
- Prepare and serve drinks efficiently in a high volume and fast-paced environment.
- Operating the POS system, ability to handle quick transactions and accepting payments accurately.
- Help with Cocktail development and special promotions.
- Responsible for the bar rail and at times a section to serve as well.
- Able to communicate to the kitchen staff as needed

- Assist with setting up tables, taking customer orders and delivering food.
- Assist with tear down, closing bar counts, and maintaining public spaces for guests including washrooms.
- Maintain inventory by replenishing Liquor, beer & keg supply; stocking Garnish station; giving an order list to the supervisor on duty after your shift close.
- Adhere to workplace safety and food safety/sanitation regulations
- Other duties as assigned

### **Experience/Requirements**

- Passion for providing outstanding guest service
- Minimum one year of bartending experience
- Successful completion of ProServe alcohol service certificate prior to commencement
- Previous serving and POS systems experience is an asset
- Energetic, self- motivated and passionate about the hospitality industry
- Excellent time management, communication, and teamwork skills

### **Compensation**

- Full-time, Seasonal, May through October
- \$14 to \$16 per/hr, based on experience.

### **Schedule:**

- Day shift

- Evening shift
- Weekends and holidays

Supplemental pay types:

- Bonus pay
- Retention bonus
- Tips

Ability to commute/relocate:

- Saint Andrews, NB: reliably commute or plan to relocate before starting work (required)

Perks and Bonuses

- Year/Season end performance bonus.
- Housing assistance open for discussion

