



## Pub Supervisor / Server

### **Reports To**

Hospitality Manager

### **Summary**

If you love people, the beautiful west coast of Vancouver Island and the idea of working in a rewarding position with a progressive, culturally aware and supportive company then you should apply for this posting! The remote community of Bamfield is full of adventure, great people and opportunity for advancement in the tourism and hospitality industry.

Please contact us for information on training and housing options.

### **Competencies**

- Client/Customer Focus
- Commitment to Health and Safety
- Communication
- Cultural Sensitivity
- Organization
- Professionalism
- Teamwork
- Time Management

### **Job Duties**

- Adhere to and enforce all appropriate workplace regulations, compliances, and legislation regarding health and safety, food preparation standards, and company policies and procedures
- Maintain a professional appearance, demeanour, and attitude at all times
- Protect the health and safety of others by adopting safe work practices and reporting unsafe conditions immediately
- Maintain familiarity with the composition of all menu items
- Ensure food is handled, stored, and cooked according to health and safety standards, and that proper cleanup occurs to meet health regulations
- Assist with the preparation of menus and daily specials, and determine related food and labour costs
- Ensure that all food products and cooking supplies are requested in a timely fashion so that correct stock levels are maintained and stored under optimum conditions
- Monitor food preparation methods, portion sizes, and garnishing and presentation of food to ensure that food is prepared and presented in an acceptable manner

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- Utilize proper food handling techniques at all times

### **Job Requirements**

- Degree or an advanced degree in hospitality and food services, or a field related to the industry
- Three years of experience in a management role and five years of experience in the food services industry
- Strong formal and informal leadership skills
- Sound analytical thinking, planning, prioritization, and execution skills
- Experience with coaching and employee development
- Effective leadership skills, with a strong focus on mentoring and motivation of employees
- Demonstrated time management skills
- Ability to identify measures of performance and actions needed to improve or correct performance
- Ability to delegate, set expectations, and monitor progress of all direct reports
- Ability to remain calm and poised in urgent situations

### **Work Conditions**

- Flexible hours, including nights, weekends, and holidays
- Interaction with employees, management, and the public at large



### **Job Posting**

Huu-ay-aht Group of Businesses is looking to fill the position of Pub Supervisor / Server, who, under the direction of the Hospitality Manager, will primarily be responsible to adhere to and enforce all appropriate workplace regulations, compliances, and legislation regarding health and safety, food preparation standards, and company policies and procedures. This position will maintain a professional appearance, demeanour, and attitude at all times. This role will also protect the health and safety of others by adopting safe work practices and reporting unsafe conditions immediately. The Pub Supervisor / Server must possess the following:

- degree or an advanced degree in hospitality and food services, or a field related to the industry
- three years of experience in a management role and five years of experience in the food services industry
- strong formal and informal leadership skills

Huu-ay-aht Group of Businesses offers competitive compensation and career advancement opportunities.

Qualified applicants should contact [tracy.w@huuayaht.com](mailto:tracy.w@huuayaht.com) \*no phone calls please\*

HGB seeks to fully integrate the principles of Employment Equity and will ensure the full participation and advancement of members of historically disadvantaged groups (i.e., members of visible minorities, persons with disabilities, women, and aboriginal peoples). Huu-ay-aht Group of Businesses will achieve this by ensuring that its hiring process is fair and equitable for all persons.

Since this position is engaged primarily in serving the interests of Aboriginal people, HFN Group of Businesses shall give preference to Aboriginal people who possess the requisite skill sets and experience.