



POSITION VACANT

FOOD AND BEVERAGE ATTENDANT

We are seeking an experienced Food and Beverage Attendant who is passionate, talented and will go that extra mile to exceed guest's expectations.

The successful applicant will have experience in a similar role and will be able to display an enhanced level of customer service during the breakfast, dinner and function services. Collaborating with all levels of staff including the Restaurant and Functions Manager, Supervisor and Property Manager, the applicant will be first and foremost customer service orientated and have an outstanding "can do" attitude.

Duties

- Exceptional delivery of customer service
- Create an outstanding experience for our customers.
- Efficient and professional table service.
- Set up of the restaurant for service
- Place orders through computer POS system
- Deliver drinks on trays
- Deliver meals (three main courses)

Skills and Experience

- Previous experience working in a restaurant (A la carte), functions and hotels
- Exceptional time management skills
- Consistent and professional approach to customer service
- A high level of attention to detail
- The ability to work under pressure
- Understanding of wine, spirits and beer
- Sound food knowledge
- Passion and responsibility to our group's vision and values
- RSA accreditation is a requirement

This is a casual position. Must be able to work weekends.

For skills, experience and qualifications required to perform and succeed in this role please refer to the position description on the Majestic Hotels website www.majestichotels.com.au.

Apply Now - Applications to: (must include covering letter & resume)

Amanda Martin

Food and Beverage Manager

Majestic Roof Garden Hotel - Adelaide SA 5000

E: employment@majestichotels.com.au

Applications close: 11 June 2021

Majestic Hotels employees may apply for this position and will be considered in line with other external applicants. Decisions will be made based on relevant experience, skills and merit. Prior to submitting your application, we encourage you to advise your manager.