

## Employment Ads – Bartender, Server, Housekeeper

NOC: 6452, 6453, 6661(this is one position)

Pay range: \$9 – 24.50 an hour

Northern British Columbia Pay Rate	Low (\$)	Average (\$)	High (\$)
6452	9.00	11.30	14.90
6453	8.00	9.40	12.00
6661	9.50	13.10	24.50

### Company Values

The Laidman Lake Ecolodge Mission, Vision, and Business Philosophy all stem from our Corporate Values.

## LEARN BUILD AND GROW.

### Company Description

Laidman Lake Ecolodge is a remote 70 acre wilderness retreat that flies customers from Vancouver to the interior of central British Columbia for them to experience high end “off the grid” accommodations and experiences. Customers fly to Laidman Lake via a seaplane and cabin in part of the remotest area in Canada. The customers will enjoy an intimate setting of five executive sleeping lodges, including eleven outbuildings and a barn. Customers have the opportunity of participating in such activities as guided heli-ski, kayak, canoe, hiking, and fishing, sightseeing, and or bird watching tours or just relax and take in the onsite seclusion and activities. While on location customers will be the only group on the lake and enjoy an all inclusive gourmet environment with high speed internet access, satellite television, an executive chef, server, grounds keeper, nurse, plane and pilot, and liaison.

### Position Description

Laidman Lake Ecolodge is a team environment and Green minded organization; these values must be shared and supported by all employees. Each employee hired by Laidman Lake Ecolodge is expected to perform multiple duties, ask questions, ask for help, and provide guidance. The BSH position offers the right applicant an exciting opportunity to build the processes for the Bartender Server Housekeeping position. As a new business a lot of the feedback provided will be immediately acted upon and turned into procedures for operating this and future roles. The chosen applicant will be responsible for communication between the kitchen and the restaurant, upholding the customer service standards in the restaurant and

lodges, as well as assuring food and room presentation quality. This role reports directly to the Health Services Supervisor.

### Responsibilities:

- Clean and maintain bar area and wash glassware
- Ensure security of guest rooms and privacy of guests
- Maintain/control inventory of bar and guest room supplies
- Make beds, change sheets, remove and replace used towels and toiletries
- Perform rotation cleaning duties (e.g. polish hardwood) as required
- Practice responsible alcohol service
- Prepare beverages using proper bartending techniques
- Provide customer service
- Stock and sort supplies
- With a team, clean, dust, and polish lodges

### Knowledge, Skills and Abilities

- Ability to multi-task and work independently
- Customer service skills are required
- Detail oriented
- Knowledge of relevant laws and regulations
- Must be legal drinking age
- Professional appearance and attitude
- Physical mobility and stamina is required
- Product knowledge
- Safe food handling is required where applicable
- **Serving It Right** (or provincial equivalent, ex. Smart Serve) is required by employment date
- A post-secondary school diploma is preferred
- Courses in bartending are an asset
- First aid is an asset
- National Occupational Certification as a Bartender is an asset
- Workplace Hazardous Materials Information System (WHMIS) is an asset

### **Possible Future Career Path:**

- Food and Service Supervisor
- Restaurant Manager
- Assistant Lodge Manager
- Lodge Manager

### **Application Process / Procedure:**

Please contact Chris Devine, Director of Marketing, at [chris.devine@laidmanlakelodge.com](mailto:chris.devine@laidmanlakelodge.com) with a resume and cover letter. Please save your document as "your name\_BSH.doc" and indicate the BSH position in the header of your email. Any questions or concerns can also be directed to the email above.

Estimated Start Date:

01 August 2011