

info@schiehallionhotel.co.uk

Job Title

Waiting Staff

Job description

Provide the service of food & drink in the restaurant. Set, serve and clear tables. Interact with customers and deliver a high standard of customer service to every person at every table.

Key Responsibilities

- Promote friendly, efficient & effective relationships with all customers and team members.
- Deliver food & drink orders to our guests with fantastic customer service.
- Set and clear tables to divisional standards.
- Check-back once the meal has been served.
- Maintain a high level of cleanliness in the restaurant at all times.
- Maintain the standards of personal hygiene, dress and appearance as detailed by the House Manager
- Drive sales by up-selling at every opportunity. Carry out any reasonable request that may be made by the House Manager and any other member of the management team.

Essential Qualities

- Great people & social skills
- Proactive and self motivated
- Love your job - demonstrate a positive attitude all day every day
- Ability to follow company procedures and deliver high standards
- Flexible and adaptable to perform any other duties as required
- Ability to work a variety of shifts including weekends, days, afternoons and evenings.

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Job Title

Kitchen Porter

Job description

Collection, cleaning and recycling of all crockery, cutlery, pots, pans and utensils to appropriate areas of the kitchen. Assist in the preparation of food as necessary.

Key Responsibilities

- Wash and dry crockery, cutlery, pots, pans and utensils using appropriate cleaning methods as directed by the management team.
- Clean the kitchen and equipment using the appropriate cleaning methods as directed by the management team.
- Ensure that the wash-up area is maintained in a clean and tidy condition and is equipped with necessary supplies.
- Report any defective equipment to the management team.
- Assist with the storage of food products prior to cooking as directed by the management team.
- Assist in the preparation of food products prior to cooking as directed by the management team.
- Dispose of waste food and other materials in a safe and hygienic manner.
- Return all crockery, cutlery, pots, pans and utensils to the designated areas after being cleaned.
- Carry out any reasonable request that may be made by the House Manager and any member of the management team

Essential Qualities

- Reliable and punctual
- Willing to undertake training
- Friendly and helpful with customers and team members
- Good personal appearance and hygiene
- Flexible and adaptable to perform any other duties as required
- Ability to work a variety of shifts including weekends, days, afternoons, evenings and bank holidays