

HOSPITALITY TEAM LEAD

This is a fun job if you enjoy working with the public and have a passion for the craft food and beverage industry. This is a lead, front of house position, and your main area of responsibility will be to engage and provide exceptional service to guests visiting our farm in Cobble Hill. Your main area of focus during the day will be in the lounge, eatery and store. This is a full-time position, not seasonal, and weekend work is required. Most of the shifts are during the day, so very little evening work is required except for Sunday evenings in the summer.

You will also be a key holder and responsible for closing and opening. It will be your job to lead by example and to influence your team members in a positive way. There are opportunities for advancement in this position, and we will give training for the specific nuances of craft cider and spirits. We are looking for someone who wants a career at Merridale, and has the following skills:

- Personal attributes:
 - Excellent organization skills with attention to detail
 - Enjoy doing a variety of tasks in a given day
 - Good sense of humour, and very positive
 - Excel at working in a team environment
 - Be able to lead in a collaborative manner but with firmness to adhere to our policies and rules

- Sales skills:
 - Enjoy working directly with the public
 - Able to communicate effectively

- Computer Skills
 - Prior knowledge and experience working with a point of sale terminal an asset
 - Basic computer skills – some experience in Microsoft Office (Word, Excel and Outlook) an asset

- Hospitality Experience
 - Some retail or front of house hospitality experience is preferred; some serving skills are an asset but not necessary
 - Bartending skills are an asset but we will train

- Knowledge
 - A passion for the burgeoning food and beverage culture in Cowichan is required
 - Knowledge of craft cider and spirits a bonus, but we will provide training about the specific nuances of our craft