

## Lead Server

<b>Job Title:</b>	Lead Server	<b>Job Category:</b>	
<b>Department/Group:</b>	Hospitality	<b>Location:</b>	Oliver
<b>Travel Required:</b>	No	<b>Wage:</b>	
<b>Position Type:</b>	Full-Time	<b>Start Date:</b>	TBD

### Job Overview

Reporting to the Restaurant Manager, the Lead Server is responsible for facilitating the guest experience in the restaurant, supervising the FOH team, as well as acting as MOD in the absence of the Restaurant Manager. We will be offering lunch service 5 days a week, as well as select private events. Regular shifts will be 8 hours a day.

### Job Responsibilities

- Prepare restaurant tables with silverware, glassware and special attention to sanitation
- Present restaurant menus and provide detailed information when asked
- Offer menu recommendations upon request
- Take accurate food and drink orders
- Communicate order details to the Kitchen Staff
- Serve food and drink orders
- Carry dirty plates, silverware and glasses to get cleaned
- Issue bills and accept payment
- Provide excellent customer service to guests
- Managing your Server section while working as a team
- Speaking confidently about our food, wine and cocktail program
- Polish glasses, plates, and cutlery
- Supervise and assist with leading the FOH team
- Acting MOD in managers absence
- Opening and closing of the restaurant when required

### Job Qualifications

- Excellent people skills and customer service skills
- 
- Responsible and trustworthy
- Strong organizational and multi-tasking skills
- Perform well in a fast-paced environment

- Active listening and effective communication skills
- Must be Serving it Right and Food Safe Level 1 certified or be willing to become certified
- Ability to work evenings, weekends, and holidays
- 2+ years serving experience
- 1+ year supervisory experience
- WSET or equal is a bonus