

SAMPLE JOB DESCRIPTION: BARTENDER

Company: The Bar

Position: Bartender

Reports To: Food and Beverage Manager

Reporting to the Food and Beverage Manager, the Bartender is responsible for providing guests with a range of handcrafted cocktails and beverages. This position plays a key role in creating memorable guest experiences through consistent, timely delivery of bar and beverage service while maintaining a safe and clean workspace in a fast-paced environment.

Duties & Responsibilities

- ♣ Ensure positive guest experiences in which every guest feels important and well attended to, while accurately mixing and serving alcoholic and non-alcoholic beverages.
- Assist guests in a courteous, prompt and professional manner in all interactions.
- Follow company standards to ensure that product is of the highest quality in taste and appearance to satisfy guests and maximize bar revenues.
- ♣ Participate in and foster positive team relations with Servers, fellow Bartenders, other department teams and management.
- Follow all Provincial and local guidelines for responsible alcohol service.
- Prepare and present drinks in a consistent and efficient manner and according to policies and legal requirements.
- Maintain a clean bar area, ensuring bar top continually wiped, cleaning up spills immediately to avoid slipping hazards.
- ♣ Follow sanitary practices for food handling, general cleanliness, and maintenance of bar areas.
- Restock bar with beer, liquor, wine, glassware, juices, etc. ensuring proper product rotation.
- Demonstrate a thorough knowledge of food and beverage products, offerings, menus and promotions.
- ♣ Take initiative and be creative in resolving guest challenges and concerns, raising to a supervisor as necessary.
- ♣ Perform other related duties, tasks and responsibilities as required from time to time
- Assist with beverage inventory and reconciliation.

Skills & Qualifications

- Serve It Right Saskatchewan Certification and age 19 years or older to serve alcohol.
- Responsible Gaming for VLT Site Operators Required
- Minimum 1 2 years bartending experience is required.
- FOODSAFE Level 1 certification required
- ♣ Knowledge of beer, wine, and spirits and familiarity with standard drink recipes.
- Exceptional focus on service excellence and ability to connect easily with guests.
- Strong team orientation as well as an ability to work independently.
- Ability to work well in a high-volume, fast-paced environment.
- Strong communication and interpersonal skills. High school diploma or equivalent
- Service Best certification, an asset
- ♣ First Aid Training is an asset

Additional Notes:

- Scheduling flexibility is required to meet operational needs.
- Hours may be extended or irregular to include nights, weekends and holidays.
- Overtime may be required