

We're on a quest to find a **Server** at **Traditions of Durham**, a retirement community managed by **Sienna Senior Living**.

As a valued member of the team, the **Server** will help us champion our collective commitment to deliver quality service and fulfill our mission to help residents live fully every day.

JOB SUMMARY:

The **Server** is accountable to support all aspects of hospitality style dining room service to meet the needs of the Residents in accordance with legislative requirements and company standards.

KEY RESPONSIBILITIES (but not limited to):

- Responsible for all aspects of hospitality style dining service utilizing the Ready, Set, Serve Program as it applies to the serveries area, setting, serving and cleaning tables.
- Assists with the preparation and presentation of food under the direction of the Chef.
- Carries out general cleaning duties and routines, including scraping, washing, stacking and storage of dishes.
- Practices and maintains established standards for cleanliness and sanitation throughout all aspects of food preparation and service as required by the health department.
- Promotes and tracks a la carte and wine service sales in accordance with prescribed procedures.
- Performs other duties as assigned.

KEY QUALIFICATIONS (but not limited to):

- Grade 10 minimum education required.
- Must be have Smart Serve designation and one year experience in dining room service.
- Safe Food Handling Certification preferred.
- Proven customer service skills and excellent command of verbal and written English language.
- Ability to work independently and/or as a member of a team.

Term: Permanent

Status: Casual

Posting Open Date: August 10, 2015

Posting Close Date: August 24, 2015

Interested applicants are encouraged to apply directly to:

Bryan Hunte

Food & Beverage Manager

1255 Bloor Street East

Oshawa, ON L1H 0B3

Email: bryan.hunte@siennialiving.ca

In accordance with the Accessibility for Ontarians with Disabilities Act 2005, upon request, support will be provided for accommodations throughout the recruitment process.