



FITZPATRICK

FAMILY VINEYARDS

Food Runner / Servers Assistant – FITZ Bistro

Fitzpatrick Family Vineyards – Peachland BC

Position Title: Food Runner / Servers Assistant (FRSA)

Position Available: May – October 2017

Fitzpatrick Family Vineyards is opening the doors to our newly constructed winery at Greata Ranch in April 2017 for our inaugural hospitality season. FITZ Bistro will be one of the key remarkable experiences at the winery serving food, wine, beer, craft cocktails and sparkling wine flights from around the world. FRSA's will be responsible to bring energy and life to the bistro. The FRSA team will provide premier timely food expediting to the right seat and table every time. They will act as a bridge of communication between the front and back of house. FRSA's will be organized individuals who can multitask, yet know when to ask for help. They will learn and embrace the FITZ bistro standards to assist in keeping it neat and tidy. FRSA's will be able to demonstrate a passion for providing thoughtful service.

Responsibilities:

- Organize and expedite bistro food to the correct table and seat every time.
- Assist service staff in preparing "mis en place" for daily operations
- Responsible for opening and closing the bistro on a daily basis to accomplish regular duties associated with this task.
- Ability to learn and follow the service standards of FITZ Bistro consistently
- Introduce guests to the world of sparkling wines through tastings of FITZ and flights of sparkling wine from around the world
- Provide guest with a positive bistro experience that will make them want to return with friends
- Learn and maintain an up to date knowledge of our wines, features, cocktail recipes, events, bistro menu & retail items for sale
- Providing premier guest experiences allowing guests to enjoy sophisticated ease while at the winery.
- Build a brand following by recognizing repeat guests and creating reasons to come back on a regular basis
- Duties as assigned



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Position Requirements:

- Previous experience food running or bussing at a restaurant offering premium service.
- Proven background of providing great service to guests
- Previous experience selling wine, craft cocktails and beer
- Valid 'Serving it Right' certificate
- Required to use stairs, repetitive lifting up to 50 lbs wine boxes and stand for extended periods of time
- Our team must have flexible schedules to maintain the 7 day per week operations of the bistro

All resume's should be submitted to jh@fitzwine.com Jeff Hanson, Director of Sales and Hospitality