



FITZPATRICK

FAMILY VINEYARDS

Bistro Supervisor – Fitzpatrick Family Vineyards Fitzpatrick Family Vineyards – Peachland BC

Position Title: Bistro Supervisor
Position Available: April 2018 – October 2018

Fitz Bistro is an alfresco dining experience featuring fresh local ingredients at an unparalleled setting in the Okanagan valley. The bistro operates lunch, brunch and will feature a signature 10-week dinner series with live entertainment. The bistro supervisor will be responsible in leading the day-to-day operations, to ensure our guests have remarkable experiences. This position will also assist during weddings and events. The Bistro Supervisor should be passionate about Food, Wine, Craft Cocktails, Craft Beer and Sparkling Wine as #whywaittocelebrate

Responsibilities:

- Organize, prepare and operate daily functions of the bistro
- Host a daily briefing for the team and follow up on any noted concerns
- Complete daily sales reports and inventory taking
- Assist on the floor to ensure that bistro experiences are excellent
- Record and file daily payroll
- Supervise the bistro staff
- Work cooperatively with the kitchen team to ensure that communication is following between the front and back of house
- Introduce guests to our family wines with a special emphasis on sparkling wine
- Ensure guests have a positive bistro experience that will make them return with friends
- Train staff to maintain an up to date knowledge on our wines, features, cocktail recipes, events, bistro menu & retail items for sale
- Setup and coordinate weddings, concerts and an other events sold at the winery
- Ensure that staff provide remarkable guest experiences
- Build brand loyalty by recognizing repeat guests and creating reasons to come back on a regular basis
- Duties as assigned



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Position Requirements:

- 3 years experience in the food and beverage industry
- 1 year leadership experience is an asset
- Strong leadership and training skills
- Strong aptitude with Microsoft programs (Word & Excel)
- Previous experience with Guest Center & Guest Serve online booking systems is an asset
- Valid 'Serving it Right' certificate
- Required to use stairs, repetitive lifting up to 50 lbs wine boxes and stand for extended periods of time
- Must have flexible a schedule to maintain the operations of the bistro & wine shop

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