

## **About us**

Cambridge Red Deer Hotel and Conference Centre is the largest hotel and Conference Centre in Red Deer. The Garden Terrace Lounge and VLT Lounge are located within the hotel and serve hotels guests and the local community.

**How to Apply:** Please come in person with resume to the Garden Terrace or VLT Lounge within the Cambridge Red Deer and speak with Michelle

## **Key Responsibilities:**

- Performance manage and discipline staff as needed
- Check food for taste, temperature and presentation
- Maintain adequate level of supplies
- Perform monthly inventory
- Work regular shifts, handle customer complaints and assist wait staff as necessary
- Ensure that area remains clean, maintained and properly stocked
- Establish and enforce Hotel policies, rules and regulations
- Enforce all applicable liquor and gaming laws
- Performs other related duties as required

## **Qualifications & Experience:**

- Minimum 3 years of progressive experience in Food and Beverage supervision
- Reel Facts, ProTect and ProServe Certifications (through AGLC)
- Ability to train staff and help them to continue to improve and develop their skills
- Mature and professional appearance
- The ability to work well under pressure and be detail oriented
- Strong work ethic and positive team attitude

# CAMBRIDGE

HOTEL & CONFERENCE CENTRE  
\* red deer

- Effective communication skills with individuals at all levels; both inside and outside of the organization
- Must be fluent in English, both written and oral
- Standard First Aid with CPR & AED certification is an asset

**Hours of Work:** The hours of work for this position will vary depending on operational requirements, but will include day, evening and weekend shifts.

Job Types: Full-time, Permanent

Salary: From \$15.50 per hour

COVID-19 considerations:

All guests and associates are to wear masks and follow all Public Health requirements. Associates are to have temperature checks upon reporting for their shift.