



Bistro Front of House- Job Description

The Coro Club is seeking to fill the position of Casual Bistro Front of house wait staff. The ideal candidate will be hardworking, work well in a team environment, enthusiastic and have a passion for customer service. The position is for a minimum of 15-20 hours per week and must be available some days, nights and weekends.

About the Position

To be the face of customer service for our members and guests at the club, serve food products and maintain the upkeep of the bistro.

Responsibilities

- To provide excellent customer service to the club members and their guests.
- Plating salads and vegetables for the chefs, helping with general food preparation.
- Cleaning of tables, plates, polishing cutlery.
- Taking orders for the bistro whilst communicating with chefs
- Have a knowledge of food allergies and dietary requirements
- Rotating stock, preparing sauces for bistro
- Keeping bistro neat, tidy and presentable
- Plating the desserts for customers under the guidance of the chefs
- Setting up bistro and packing down bistro for lunch and dinner services

About You

- Be physically fit and enjoy working in a hands-on role
- Enjoy hospitality
- Must be honest, reliable and responsible.
- Hold a valid 'C' Class Driver's License or have access to transport to and from the workplace
- Ability to work with limited supervision and as a team
- Strong attention to detail and high presentation standards
- Strong communication skills teamed with a positive friendly & professional manner
- Willing to work weekends/nights and some day shifts
- Be able to do a 4-5hr shift on your feet
- Follow direction from the head chef and senior front of house staff
- Keen to learn all aspects of the kitchen

Please send your resume and covering letter to bistro@coroclub.com.au

Join our team and contribute to the success of The Coro Club.