



Food Services- Restaurant Server and Prep. Cook

Job Overview:

Summer House Park is a family owned and operated resort providing camping and rental accommodations on Miller Lake. In addition to a quality camping experience, we also offer a wide range of activities and amenities, including a gift shop, ice cream bar, restaurant and take out patio, boat rentals and a range of daily activities and events for our guests. Our team is committed to providing our guests with an excellent vacation and at the heart of Summer House is a fun and caring environment for our employees and guests alike.

We are looking for someone to join our restaurant team to serve guests, assist with food preparation for our delicious menu items and perform light cooking duties. Our Shoreline Restaurant and Patio serves breakfast and lunch and is a fast-paced environment. You will be interacting directly with our guests so it is important that you value excellent customer service and that you genuinely enjoy working with others. Good communication is also an essential part of being a Summer House Park team member.

Principle Duties & Responsibilities:

- Serving meals and, if Smart Serve certified, alcoholic beverages, to guests in the dining room and outdoor patio as well as managing take out orders.
- Assisting cooking staff by making various menu items such as toast, waffles, milkshakes, fries and salads.
- Baking muffins, cookies, and other daily baked goods.
- Opening and closing the kitchen, restaurant and patio and setting up drink and serving station, preparing coffee and ensuring that the restaurant and patio is clean and ready for customers every morning.
- Clearing and resetting tables and cleaning dishes.
- General cleaning of the dining room and kitchen area, including cleaning kitchen equipment, dusting and vacuuming.
- Taking regular food item inventory and stocking food items.
- Assistance with occasional special event catered meals.
- Assist as a Store Clerk as needed.

Academic/Educational Requirements:

- Completion of secondary education or higher preferred.
- Smart Serve and Safe Hands Food Handling Certifications preferred.

Required Skills/Experience:

- Ability to remain calm in a fast-paced environment
- Comfortable with preparing guest receipts and sales ability including familiarity with handling cash and point of sales machines.
- Ability to contribute to kitchen's organizational and planning duties
- Excellent customer service skills and effective verbal communication skills
- Attention to detail
- Ability to take instruction and receive feedback
- Knowledge of food preparation and basic commercial kitchen hygiene
- Computer knowledge including word processing and graphic design an asset.

Priority will be given to those with Smart Serve and prior kitchen experience. Secondary students are welcome!

Duration: Full-Time Seasonal- May/June to mid-October.

Working Conditions/Physical Requirements & Dress Code:

- Working indoors and outside (partial sun) in a fast paced environment.
- Requires standing and walking for long periods of time including navigating short steps to and from patio.
- Some heavy lifting of food trays and dishwasher racks.
- Must keep a clean and tidy appearance and wear staff shirts provided, closed toed shoes, and ensure hair is tied back at all times.

Wages:

Starting Wage: \$16.75 - \$18.00 based on experience.