

Summer House Park Available Positions:
RESTAURANT SERVER

If you enjoy meeting new people, thrive in a team environment and love to cook, we would love to meet you! We are looking for motivated, energetic and outgoing people to join our food services team.

Summer House Park is a family owned and operated resort that provides RV, camping, cottage and bed & breakfast accommodations. We offer a wide range of amenities including an indoor restaurant and outdoor dining patio. Our team is committed to providing our guests an excellent vacation and at the heart of Summer House is a fun and caring environment for our employees and guests alike.

Our main lodge features a gift shop, ice cream & snack bar as well as a restaurant that serves breakfast and lunch meals. We are looking for someone to join our restaurant team to serve restaurant guests, assist with food preparation for our delicious menu items and perform some cooking duties. 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 Tasks and Duties:

- Opening and closing the dining room
- Setting up drink and serving station, preparing coffee and ensuring that the patio is clean and ready for customers every morning
- Serving: taking orders, answering questions about breakfast and lunch menu
- Assisting cooking staff by making toast, waffles, milkshakes, etc.
- Clearing and resetting tables and cleaning dishes.
- General cleaning of the dining room and kitchen area, including dusting and vacuuming
- Opening and closing the kitchen: prep. work, produce, canned goods and frozen items inventory and stock tally
- Baking muffins, cookies, and other daily baked goods.
- Working with our cook to prepare menu items and to help with occasional special dinners.
- Cleaning the grill and the fryer and general cleaning.

Qualifications and the Key to Success:

- Ability to maintain composure and thrive in a fast-paced environment.
- Excellent customer service skills; works with a sense of purpose and always prioritizes guest's orders.
- Comfortable preparing guest receipts, ability to use POS machines, computers and restaurant software.
- Attention to detail and ability to always maintain a hygienic and organized work space (you don't mind cleaning).
- Works alongside their team members to build relationships by finding common ground and working cohesively with all team members.
- Ability to contribute to kitchen's organizational and planning duties.
- Excellent verbal communication and ability to take instruction and receive feedback.
- Knowledge of food handling and basic commercial kitchen hygiene.
- Priority will be given to those with In Good Hands, Smart Serve certification and prior kitchen experience.

Hours, wages and perks:

- Full-time seasonal position; May - October. Summer student positions also available; June-September
- Rate of pay based on previous experience, plus tips.
- Health benefits for returning, full-time employees.
- We provide a thorough training program and ongoing mentorship.
- Staff discounts on food and store items, use of resort amenities.
- COVID-19 considerations: Regular cleaning and social distancing practices. Mask required.

To Apply:

Send a completed application form (found on our website), covering letter describing your experiences and your résumé to:

Darci Lombard- Summer House Park
197 Miller Lake Rd.
Miller Lake, ON N0H 1Z0
(519) 795-7712

Documents may be e-mailed to - darci@summerhousepark.ca