



*Spier attracts good people who love what they do, who want to make a contribution and be part of a team that shines. Our business is warm, full-hearted, open and supportive – thanks to our people. If integrity, pride and good wine matter to you, you might just have found your place in the sun - on our farm.*

### **TEAM OPENING: Hotel Restaurant Bartender**

Prepare and set up the bar, making and serving alcoholic and non-alcoholic (and all variations of) beverages with energy, efficiency, and enthusiasm – service with a smile. Ensure supplies are stocked and visible while preserving appropriate hygiene standards. Demonstrate service excellence and an exciting guest experience while maintaining a positive work environment.

### **Key responsibilities**

- Prepare all mise-en-place needed for the bar snacks and cocktails.
- Prepare and set up the bar.
- Ensure smooth running of guest beverage service of bar and counter area.
- Ensure daily beverage stock takes place.
- Be available for mid-month and month end beverage stock count.
- Ensure supplies are stocked and visible during service.
- Clean and polish cutlery, glassware, and restaurant surrounds.

### **Knowledge, skills and qualities**

- Excellent verbal communication skills (English), other languages (s) desirable.
- Knowledge of local wines and tasting profiles.
- Knowledge of different types of alcohol and non-alcoholic beverage options and mixers.
- Literacy and numeracy essential.
- Positive guest interaction.
- Able to deal with people at all levels with confidence and ease.
- A vibrant and responsible approach with a cheerful and service orientated outlook.

Candidates must have valid South African identification and a clear criminal record.

*At Spier our focus is on being regenerative in every way. When it comes to people, this means being able to reinvigorate and refresh your energy in a way that's infectious and rubs off on people around you.*