



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 kept 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 bar snacks and cocktails.
- Prepare and set up the bar.
- Ensure smooth running of bar and lounge area.
- Ensure smooth running of guest beverage service of bar and counter area.
- Ensure daily beverage stock take is done.
- Be available for mid-month and month end beverage stock count.
- Liaise with floor manager for stock orders.
- Ensure the recording of spillage and beverage transfers in transfer book.
- Check all beverage stock for expired items and report to the floor manager.
- Ensure beverage costs are kept to a minimum.
- Clean and maintain hygiene standards.
- Ensure supplies are stocked and visible during service.
- Clean and polish cutlery, glassware, and restaurant surrounds.
- Proactively promote all other Spier experiences on site and be knowledgeable about what we have to offer.
- OE, stocktaking, other ad hoc requests as required, ensuring optimum service delivery.
- Use MICROS system competently and follow departmental procedures correctly.
- Report complaints and/ or any incidents to management promptly, helping to find solutions where possible.
- Be familiar with and adhere to company policies and procedures.
- Maintain a positive work environment through compliance with quality and operational standards and great teamwork.

Knowledge, skills and qualities

- Minimum one year's experience in a similar role.
- WSET or CWA certification advantageous.
- Experience of cocktail preparation desirable.
- Relevant tertiary degree or diploma (or similar) desirable.
- Literacy and Numeracy essential.

- Excellent verbal communication skills (English), other language(s) desirable.
- Knowledge of local wines and tasting profiles.
- Knowledge of different types of alcoholic and non-alcoholic beverage options and mixers.
- Barista training advantageous.
- Positive guest orientation.
- Knowledge of Micros (or similar) point of sale system.
- Health & safety and hygiene standards essential.
- Able to function under pressure and be self-motivated.
- Able to deal with people at all levels with confidence and ease.
- Exude friendliness and a welcoming disposition.
- A vibrant and responsible approach with a cheerful and service-oriented 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.