



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: Werf Runner

Assist with set up of private picnic functions anywhere in the garden as requested by the clients and breaking down of all functions afterwards. Clearing of tables and making sure the set up outside is as per normal standing order and cleaning tables after guests has left; be attentive to guests' needs and help them with information and/ or services as required. Demonstrate service excellence and a seamless guest experience while maintaining a positive work environment.

Key responsibilities

- Set up, clean and clear tables/ function spaces with energy, efficiency and enthusiasm - service with a smile!
- Clean and polish cutlery and crockery for service and rolling of cutlery and assisting with general daily cleaning duties
- Return cutlery after breakfast and throw away take away plates that was left on the table by breakfast guests
- Unpack and restock operational areas as required
- 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
- Be responsible for all private set ups and clearing of the area after function is finished
- Promote 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 at all times
- 'Live and breathe' the ethos of Spier, inspiring a passion for - and sharing knowledge of - sustainable living, great food, wine and hospitality
- Convert that passion into action by providing service excellence and an exciting food-and-wine experience for guests
- Maintain a positive work environment through compliance with quality and operational standards and great teamwork
- Able to work shifts
- Carry out correct stock control through accurate receiving and checking all deliveries, stock counts and product expiry checks, as well as opening and closing stock take for bubbles and braai
- Be the "wine Champion" for the werf Café and bubbles and braai.
- Ensure that wine supplies are stocked and visible during service
- If not yet in the Runner profile, add in – Maintain a positive work environment through compliance with quality and operational standards and great team work.

- Process routine tasks and responsibilities as necessary while maintaining SOP's e.g. restocking shelves and keeping the deli area tidy.
- Ring up deli purchases with energy, efficiency, and enthusiasm.

Knowledge, skills and qualities

- Positive guest/ customer orientation
- Previous working experience within a similar role/environment
- Good verbal communication skills (English), other language(s) desirable
- Friendly and welcoming disposition; positive grooming habits
- Basic knowledge of Health & Safety and Hygiene Standards useful
- Able to function under pressure; physically fit
- A committed team member, willing to cooperate with others
- 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.