



**Neuadd Gregynog
Gregynog Hall**

Job Description – Waiting On Staff (Casual)

Person Specification

The successful candidate should have experience or be aware of what is required in a catering, hospitality or hotel environment. They should be dependable and flexible with regard to the duties they are expected to perform. For this position the candidate has to have good inter-personal skills and enjoy contact with the public. At times the candidate should be able to work on their own initiative, seeing work that needs to be done. The candidate has to be a self-motivated and strong team player. The candidate should be smart and presentable at all times. Training will also be given to the appropriate candidate as required.

Job Description

Ultimately responsible to the Catering Manager

The role of Waiting On Staff is to: -

- Be smart and presentable at all times/wear staff uniform.
- To work and help with food preparation in the kitchen as required in line with service standards and procedures.
- To serve food, beverages and wine to the table or through the servery as required in line with service standards and procedures.
- To assist in the cleaning down of the food production areas and the dining area after service.
- To use catering equipment where appropriate.
- To serve customers in a polite and friendly fashion and deal with customer queries
- To take cash payments where appropriate.
- To assist within the Domestic Department as required.
- To undertake all training in relation to Food Safety or Health and Safety
- To undertake any other duties relevant to the position that may reasonably be expected