



Nino Panino Pizzeria Ltd. 438 Kerr Street Oakville, Ontario L6K 3C4

Job Title:	Food Counter Attendant	Job Category:	Food and Alcohol Services
Department/Group:	Nino Panino	# of Positions	1
Location:	Oakville	Availability:	Immediately
Level/Salary Range:	\$9.60 -\$10.25 per hour	Position Type:	Full-time / Part-Time
HR Contact:	Nino Panino Team	Date posted:	May 23rd, 2012
Will Train Applicant(s):	Yes	Posting Expires:	June 23 th 2012
External posting URL:	www.ninopanino.ca		

Applications Accepted By:

Please Email Resumes to:

Email: employment@ninopanino.ca

Subject Line: Kitchen Help

Attention: Nino Panino Team

Mail or Drop off to:

Nino Panino Pizzeria Ltd.

438 Kerr Street, Oakville, ON L6K 3C4

Attention: Nino Panino Team

Job Description

Job Purpose:

To please customers by providing a pleasant dining experience. Be responsible for greeting customers, taking drink/food orders, serving wine and/or beer and other beverages, and completing transactions; communicating order times and potential problems to the business owner on duty and the servers as necessary; providing the highest quality of service to customers and associates at all times; performs all other responsibilities as directed by the business owners.

Duties:

- Demonstrates the ability to interact with the public and coworkers in a friendly, enthusiastic and outgoing manner
- Competent with POS (Point of Sales)
- Cash handling and customer service experience preferred
- Provide the highest level of service to customers and associates at all times, and performing all responsibilities as directed by business owners
- Exceptional interpersonal and communication skills and ongoing awareness and responsiveness to client satisfaction
- Maintains ambiance by controlling lighting, background music, linen service, glassware, dinnerware, and utensil quality and placement; monitoring food presentation and service.
- Maintains and monitors food presentation and service; maintain ambiance and provide all customers with a pleasant dining experience.
- Ensure all customers have a and quality control for all products, including monitoring freshness of product daily



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- Fully understands the menu, ingredients and item content, and is able to communicate that information clearly to customers
- Suggest dishes and providing information about food items, if guests ask
- Must have the ability to work in a fast-paced environment under time constraints technique.
- Monitor and manage speed of service and product quality
- An aptitude for identifying and assessing details
- Must be available to work evenings, weekends and holidays; varying hours based on event schedule
- Requires the ability to speak, read and comprehend instructions, short correspondence and policy documents, as well as converse comfortably with customers
- Coordinates food output with the other cooks
- Maintains safe, secure, and healthy environment by establishing, following, and enforcing sanitation standards and procedures; complying with legal regulations; Enforcing policies and procedures based on the "food handler guide"; maintain a clean eating area by clearing tables and picking up garbage around the parking lot and walkways
- Requires food preparation skills and knowledge based on the "food handler guide" which will be provided to each employee
- Practices excellent food safety and sanitation practices based on the "food handler guide"
- Food handling certificate is an asset. We encourage all considered applicants to become familiar and review the "food handler guide" and to become certified either before or within 3 months of hire. This will help reduce food borne illness and increase the quality of our business.
- Maintains quality control for all products, including monitoring freshness of product daily
- Enquiring is any clients have allergies and then cooking meals accordingly.
- Strictly ensure responsible alcohol service using Smart Serve principles
- Smart Serve certification an asset. (We encourage all applicants to become certified before hire or within 3 months of hire)
- Maintain Inventory and stock control for freezers, pantries, prep tables and store rooms; minimize waste and ensure high quality of preparation.
- Contacting business owners if inventory becomes low in any of the areas of the restaurant; pizza station, sandwich station, freezer, beverages, cleaning equipment, disposable products.
- Controlling stock rotation to ensure the kitchen and display case are always well stocked.
- Stocks, dates, rotates and checks temperature of product

Key Skills/Qualifications:

- Relaxed Personality with Excellent communication and interpersonal skills;
- Have patience and pleasing personality; Perfection in service;
- Quick learner; Adapt to menu changes;
- Good Memory Power; Multi-Tasking and Resolving Conflicts