



Food and Beverage Server – Are you seeking a unique work experience?

R.J. Haney Heritage Village & Museum is a premier tourist destination in Salmon Arm, BC. Set on forty-acres of pioneer farmland with over 30 exhibits for guests to explore. It offers visitors an opportunity to experience history hands-on with activities, tours and programs like Villains and Vittles Dinner Theatre, the annual car show, High Tea and Harvest Celebration. Visitors discover the local history in a whole new way. The site features a 150-seat restaurant offering daily menu service and caters to weddings and events at the Village. The Children's Museum and Discovery Centre is a one-of-a-kind opportunity for families to engage in playful learning. R.J. Haney Heritage Village & Museum is dedicated to bringing Salmon Arm's history to life and offering a unique tourism experience to our guests.

If you want an opportunity to build your skills and be a part of a team environment, we are looking for you!

We offer a meaningful employment experience as a Food and Beverage Server in the Sprig of Heather Restaurant, the Village's full-service restaurant. It is also the new home for the Villains and Vittles Dinner Theatre dinner service. The commercial kitchen handles all the culinary needs for the daily menu, events, weddings and corporate functions at the Heritage Village. The Food and Beverage Server is the face of the restaurant and has considerable influence on its patrons' experience. This person must maintain a professional and friendly demeanour and offer timely assistance to customers to meet their needs. Present the menu, answer questions, offer suggestions, and take and serve orders.

They are also responsible for filling beverages, following up with tables to see if their needs are still met, and clearing plates as they finish.

Ensure that tables are prepared for each party. Clear tables of all plates, cups, and flatware after a party leaves, wipe down tables and properly re-set them with clean tableware. The server must ensure that the restaurant maintains proper standards of cleanliness and sanitation. The server is responsible for handling cash and POS, has excellent customer service skills and is detail-oriented, ensuring customers have a great dining experience.

The Food and Beverage Server may be assigned other duties, including assisting with banquets and special events. They may have their Serve-it-Right Certificate or be willing to obtain it.

We offer a competitive wage and a healthy work environment. We seek a reliable candidate who likes to work and be a part of a team effort in a fast-paced, fun, and professional environment. Employees can participate in the mentoring program, a valuable skill-building tool for those seeking career path advice and opportunities.

Who Should Apply? If you seek employable skills, looking to get into or back into the workforce, if you need a career change or want to work in an environment that will encourage you to learn and grow. R.J. Haney Heritage Village & Museum is a place for you.

This position is full-time, seasonal employment, 30 hours per week.

How to apply: Email your cover letter, resume and references to info@salmonarmmuseum.org

We are an equal-opportunity employer—some positions are funded through Canada Summer Jobs and Young Canada Works. Candidates must meet the eligibility of these programs. You must be available to work evenings, weekdays, weekends, and holidays and be prepared to commit to the work dates full duration and treat this as your primary job. The candidate must be prepared to provide a Criminal Record Check and references.

You must be willing to follow laws, regulations, policies and procedures:

- The Workers Compensation Board regulations
- R.J. Haney Heritage Village and Museum Health and Safety Policy
- R.J. Haney Heritage Village and Museum policies, procedures and Code of Conduct
- Adherence to the Job Performance Expectations of the position
- Adherence to R.J. Haney Heritage Village and Museum Hiring Manual
- Performance of all operational duties based upon industry standards and guided by the Occupation Health and Safety regulations

We thank all applicants for their interest. However, only those being considered will be contacted.