

Job Situation

Large dining room. Serving the public. Teamwork. Reporting to Head Server and Maitre d'. Shiftwork, days and nights.

Weekly Hours of Work

40

Overtime

As required

Monthly Salary \$2,900

Student Loan – Owing

Student Loan – Monthly Payment

Duties

Take food and beverage orders. Relay orders to the kitchen. Serve food and drink. Attend diners. Keep table tidy, refill glasses. Help guests enjoy their evening.

Prospects

Head server. Maitre d'. Management. Self-employed in own restaurant-

Job Title

Food and Beverage Server

National Occupational Classification (NOC) 6453

Job Description

People come to fine restaurants for more than the food— the sensuous atmosphere, enhanced by music and lighting, the luxury of being served, and the pleasure of other peoples' company are all part of the experience. Professional servers—graceful, efficient, there when when you need them—contribute greatly to people's enjoyment. Appearance is important. You must budget time and money to maintain your work clothes. Good hair cuts and manicures also help present a professional image.

After the guests have been greeted and shown to their table, you take over. Taking orders from a table of six is not as easy as you make it look. Bringing plates full of food gracefully to rest in front of the guests requires natural grace—as well as training and practice. Lovers will linger over every bite and regard you as an intruder no matter how smooth you are, while a table full of people on their way to a concert will want their meal to move along at a lively pace. Timing the courses so guests don't have to wait too long or feel hurried requires sensitivity to their needs.

You co-operate closely with the kitchen staff, who depend on you to keep them in touch with what's happening in the dining room. The day shift people will usually be responsible for straightening up work areas and topping up supplies. Day shift servers in a lodge or hotel have more opportunity to meet the other day staff, such as recreation co-ordinators and department managers. The more experienced night shift servers earn better tips, enjoy the after work-social scene, and a good sleep in the next morning.

A server who takes advantage of the contacts and learning opportunities can move into other areas of the hospitality industry. People with good communications skills, a general overview of the business, and organizational ability can aspire to management positions, with some additional training.