



SHERBROOKE VILLAGE RESTORATION COMMISSION Internal Job Competition

Senior Interpreter (Tea Room Server)

Full time seasonal position

The Sherbrooke Village Restaurant (Tea Room) is a place where guests are to receive friendly, timely, and quality customer service while immersed in an 1860's inspired culinary atmosphere. The Senior Interpreter is to provide the leadership to achieve the etiquette and memorable interaction of a Victorian culinary experience. The person will be responsible for elevating the service quality and Victorian offerings for visitors and groups. The Senior Interpreter will work closely with management, kitchen staff, and other interpreters to ensure the vision for the Restaurant is kept top of mind and implemented.

Position: This is a full time seasonal position, normally 17+ weeks in duration.

Salary: \$16.83/hour.

Start Date: June 10, 2019

Reporting to: Executive Director, Sherbrooke Village

Application Process: Your cover letter should highlight how the applicant clearly meets the Statement of Qualifications listed below. Cover letter and resume may be sent to stephen.flemming@novascotia.ca or delivered in person to the Sherbrooke Village Administration Office by 4pm on Friday, March 1, 2019 (Attn: Executive Director). We thank all those that apply. Only those selected for further assessment will be contacted. Please be aware that Selection Board knowledge of the candidate's knowledge, abilities, and personal suitability may be used as part of the assessment process.

This position will be staffed for a one season term in 2019 with the possibility of change in status to an indeterminate seasonal position in the future.

Statement of Qualifications:

Education:

- High School Diploma or equivalent.

Experience:

- Demonstrated experience in the service industry for a minimum of one season
- Demonstration of leadership attributes
- Demonstrated experience delivering quality customer service

Knowledge:

- Knowledge of restaurant operations
- Knowledge of current interpretation techniques and approaches
- Knowledge of restaurant experience serving protocols for the Victorian period

Abilities:

- Ability to inspire staff in the delivery of amazing 1st person culinary visitor experiences
- Ability to interpret 1860s culinary experience
- Ability to collaborate with kitchen staff regarding food quality & delivery
- Ability to work with POS (Point of Sale) system such as Touch Bistro
- Ability to inspire colleagues to collectively strive for excellence

Personal Suitability:

- Exercises sound judgment.
- Makes things happen.
- Strives for excellence
- Takes responsibility
- Personally connects with others