

CALEDONIA SPIRITS®

Job Description

Position	Hospitality Support/Dishwasher	Department	Hospitality
Category	Part-time	FLSA Classification	Non-Exempt
Supervisor	Bar & Hospitality Manager	EEO Category	Service Worker

Summary

The Part-Time Hospitality Support/Dishwasher position is an entry level position that supports the Hospitality functions by supporting the bar, and kitchen spaces. The ideal candidate will be an enthusiastic team player helping with key daily operations and providing general and various support to the Hospitality team. The Hospitality Support position is perfectly suited for an individual that has minimal restaurant experience and is looking to learn more and gain experience working in a high-end bar setting.

Founded by a beekeeper, Caledonia Spirits was built on a vision to connect cocktail culture to agriculture. We are passionate about the spirits we produce, including Barr Hill Gin, America's Most Awarded Gin. Our work is fueled by the values of environmental stewardship, social responsibility, and continuous learning.

At Caledonia Spirits we believe diversity makes us better. For us, it is not just about being an Equal Opportunity Employer, which we are proud to be. It is about inviting different experiences, backgrounds, and perspectives to our work; and making conscious efforts to reach out to candidates who can bring different ideas and perspectives to what we do and create together.

So we invite passionate people, committed to excellence, to join our team. We welcome applicants of all races, religions, colors, national origins or places of birth, ages, sexes, sexual orientations, genders, gender identities, and abilities. We welcome those who have served our country. We invite you to make our team richer and better.

Duties and Responsibilities

The following duties and responsibilities reflect the essential functions of the position, but do not restrict the assignment of additional tasks. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Must be available Fridays and Saturdays in the Evening; ideally also Thursday or Sunday
- Work within our dish sanitation structure to ensure cleanliness and safe food service practices for all dishes we serve.
- Cleaning/Sanitizing dishes and keeping the dish pit clean.
- Being a team player and assisting others when needed, additionally asking for help from the team as you need it.
- Regularly changing out water and sanitizer in the dish pit to maintain temperature and clean water.
- Assisting chefs and support staff in keeping the kitchen clean and organized.
- Perform housekeeping tasks as required to maintain a high-level of cleanliness, order and safety in the front-of-house spaces, including the bar, kitchen, retail space, customer bathrooms and outdoor guest areas.
- Operate within health and safety and Vermont DLC compliance requirements.
- Maintain knowledge of the company's products, distilling practices and history, and share the story of the brand with customers.
- Assist with set-up, clean up, serving, preparing food and other tasks as necessary for on-site and off-site events.
- Complete other projects and perform other duties in support of the company goals and objectives, as requested.

Education and Experience

Required: Any combination of education and experience likely to provide the skills, knowledge and ability to successfully perform the essential functions of the position.

Preferred 2 years minimum retail or hospitality experience

Certifications and Licenses

Required: DLC certification (within 1 week of hire);
First Aid/CPR certification (within 3 months of hire).

Preferred: ServSafe Certification, BarStarts, BarSmarts

Required Knowledge and Competencies

- Ability to present and maintain a friendly, professional demeanor while at work.
- Basic knowledge of spirits, wine and beer, and an interest in learning more about craft spirits and cocktails.
- Excellent interpersonal communication skills.
- Ability to assist in basic cocktail & food preparation and table & cocktail service according to company standards and specified recipes/instructions as needed.
- Exceptional customer service, with the ability to recognize complaints as opportunities to build brand loyalty.
- Ability to follow and adhere to directions on processes, procedures and best practices for bar and retail operations.
- Basic math skills and ability to use Point of Sale and other equipment to process cash and credit card payments.
- Ability to read, write, and speak the English language to sufficiently understand Vermont's Liquor Laws and Regulations (per the Vermont DLC).
- Ability to problem-solve with a solutions-oriented approach and to successfully manage and resolve conflict.
- Ability to represent the company and the brand in a professional manner.
- Basic skills with computer equipment and software.

Physical and Other Requirements

- Required to comply with all company policies and safety standards.
- Required: nights, weekends and holidays as scheduled.
- Consistent, predictable presence at work according to assigned shifts.
- Knowledge of and ability to use kitchen equipment and food and beverage preparation and serving tools.
- Frequently required to work in the retail space for extended periods of time, up to 8-10 hour shifts and to move quickly between tasks to meet customer needs.
- Frequently required to work in a fast-paced environment and quickly perform various complex tasks.
- Frequently required to move about and navigate a variety of physical environments, including the bar and other cocktail service spaces (including outdoor service areas), the bar kitchen, retail spaces, and storage rooms.
- Regular operation of Point of Sale and other equipment to process cash and credit card payments
- Occasional operation of a computer, keyboard, mouse, and other devices.
- Participation in training sessions, presentations and meetings, on- and off-premises.
- Regularly required to lift and transport objects weighing up to 30 pounds.
- Must maintain confidentiality: regularly exposed to confidential, non-public information relating to the business.

Beverage and Retail Staff

- Participation in training sessions, presentations and meetings, on- and off-premises.
- Regularly required to lift and transport objects weighing up to 30 pounds.
- Ability to maintain confidentiality required: regularly exposed to confidential, non-public information relating to the business.

Supervisory Responsibilities

- This position DOES NOT have supervisory responsibilities.

This job description does not constitute a contract of employment. Employment of all staff is "at-will" and may be terminated by the employee or the company at any time, with or without notice or cause.