



Front of House Staff (Seasonal)

We are looking for talented, energetic and reliable students that are interested in joining our Front of House and Event team on a part-time/casual basis (0-24 hours per week).

Team members are expected to be reliable, courteous and attentive in providing our customers with a memorable hospitality experience. The ideal candidate should collaborate effectively with staff, customers, and suppliers.

General Duties:

- Pour and serve beer, wine and spirits
- Make and serve mixed drinks
- Open and close bar/retail
- Restock items when necessary
- Maintain a clean and attractive work area
- Check identification of guests to ensure age requirements are met
- Display a thorough knowledge of all beers on tap and available for sale
- Ability to do basic math
- Represent brewery at festivals and events

Qualifications:

- Work efficiently in a fast-paced environment
- Maintain a friendly and professional demeanor at all times
- Demonstrate superior communication skills
- Able to work days or evenings, including weekends
- Able to work in a standing position for long periods of time
- Able to maneuver kegs weighing up to 150 lbs.
- Smart Serve certified
- Safe Food Handlers Certification is an asset
- 19 years of age or older

At Sawdust City we like to have fun, but we also pride ourselves on our dedication to beer. We don't always take ourselves seriously, but the quality of our product is of the utmost importance. If you feel like you are the right match for this position, please send a cover letter and resume to jobs@sawdustcitybeer.com. Please note the position you are applying for in the subject line.

We thank all candidates for their interest, however only those chosen for an interview will be contacted.