

QUAILS' GATE

Okanagan Valley

POSITIONS WITHIN QUAILS' GATE WINERY

For our 2010 season, we are seeking experienced, mature, and friendly individuals to join our family in the following full time and part time roles. Please note the dates of employment vary by position; however, in general we expect our positions to be from April to October 2010.

Old Vines Restaurant

Service Team

Servers will provide excellent customer service through the anticipation of our guests' needs and exhibiting proper knowledge, selling techniques and service delivery of Wine and Menu items. Excellent communication skills are required, along with previous serving experience, preferably in fine dining and a 'Serving it Right' certificate.

Winebar Servers will be responsible for our Winebar, ensuring proper knowledge and service delivery of the Winebar menu while providing customer service at the Quail's Gate level of service. In addition you will be responsible for maintaining and stocking the bar. Excellent communication skills are required, along with previous serving/bartending experience, preferably in fine dining and a 'Serving it Right' certificate.

Junior Servers/Hosts will conduct a range of tasks to enhance the overall customer experience. You will be involved in areas such as greeting, hostessing, assisting servers, and maintaining clean and sanitary work areas. Previous customer service experience is required.

Culinary Team

Chef de Parties will assume responsibility of an assigned station and assist our Sous Chef with line service, while ensuring customers experience the ultimate winery culinary program. Successful completion of a formal chef training program, Inter provincial Red Seal (or equivalent) and 3 years previous experience cooking in a high volume restaurant required, preferably in fine dining establishments, as well as Food Safe Level 1.

1st Cooks will achieve the Quails' Gate standard of culinary excellence, through food preparation and direct front line cooking of meals during service. Pursuing or successful completion of a formal chef training program in addition to three years previous experience in a similar role, preferably in fine dining is required as well as Food Safe Level 1.

2nd Cooks will be directly involved in food preparation, including soups, sauces, stocks, vegetables, and meats. Ensuring the line is prepared for service, and freshness of mis en place. Two years previous experience in a similar role, preferably in fine dining, as well as Level 1 Food Safe.

Other positions include **3rd Cooks, Prep Cooks & Dishwashers**. These important roles give employees a solid grounding in kitchen operations and are integral to its' smooth operation and overall success.

Wineshop

Sales Associates will provide excellent customer service to our guests while conducting tastings, winery tours and sales transactions. In addition you will assist in driving our Wine and Sundry sales program through in-depth product knowledge and selling techniques. Wine knowledge and previous retail sales experience is required.

Sales Associates - Cashiers will provide exceptional customer service to our guests through building positive

relationships and processing all sales transactions. Previous cashier and administrative experience is required, in addition to a 'Serving it Right' certificate.

Stock Assistants will re-stock wine and sundry items, while maintaining a positive attitude and environment for customers and co-workers.

To Apply

If you are seeking an experience with a dynamic winery that is intent on establishing itself as Canada's leading premium brand, please forward your resume with covering letter to:

Lani McGill

Human Resources

Email: employment@quailsgate.com Website: www.quailsgate.com