



Job Description

Bar Staff

Part-time Casual : 20 hours/week

Purpose

Be part of a new theatre cabaret restaurant in Fitzroy providing a high quality of bar and food service ensuring our customers have a worthwhile experience. Support the Bar Manager in all areas of the bar operation.

Be part of a change environment where diversity and inclusion are part of the fabric of Vau d'vile.

Relationships

- Reports to the Bar Manager and Director.
- Works as part of the Vau d'vile team.
- Suppliers.
- Industry.
- Other staff members.

Duties and Responsibilities

- Bar service.
- Ensuring the venue is clean and presentable at all times.
- Ensuring the responsible service of alcohol.
- Front of house duties including food service.
- Ensuring that all occupational, health and safety procedures and policies are adhered to.
- Ensure all equipment is kept clean and tidy and in good working condition.
- Dressed to a standard that enhances the image of Vau d'vile Drag Cabaret
- Attend team meetings when required.
- Other duties as required.

Essential Skills and Experience

- Relevant qualifications, training and experience.
- RSA and Food Handling certificates
- Advanced level of customer service.

Desired Experience

- First Aid certificate.

Written December 2016.

To be reviewed May 2017.