



Tasting Bar Staff Position

We are looking for eager people to join us at the tasting bar / lunch counter this upcoming season! Are you looking to be part of what is becoming a destination where guests are happy to spend time while eating great food and drinking great wine and cider? Then we are looking for you! You will be part of creating a memorable experience for our guests. You will take customers lunch and/or drink orders and explain how the experience here at The Old Third works. Working behind the tasting bar is a great way to meet new people while giving them a fun and educational wine experience. A job with us will also allow you to see the industry of wine making up close.

Weekends are busy so get ready for some good fun and fast paced action!

Our barn is located on Closson Road in Prince Edward County. 7 min north of Wellington.

Hourly rate is \$16 + shared daily tips

Our tasting bar hours are **11-5: Friday-Sunday** and **12-5: Thursday & Monday**. Days off would be Tuesday and Wednesday. We would expect you to be here one hour before doors open and 30min post closing for prep/cleaning.

Please send your resume along with any questions to:
info@theoldthird.com

Looking forward to hearing from you!
Bruno Francois
Jens Korberg
The Old Third Vineyard
251 Closson Rd
Hillier, ON

Tasting Bar Staff Duties and Responsibilities

- Setting up, cleaning, and organizing work stations
- Preparing space for opening – stock shelves and fridges, sanitize tables and chairs, polish glasses, etc.
- Placing orders on a computerized system
- Taking both wine and food orders, entering into system and charge customer
- Restock shelves and fridge throughout the day
- Hourly bathroom sanitation.
- Frequently sanitize tables and chairs
- Wash and polish glasses throughout the day
- End of day close-out tasks
- Ensure all customers adhere to all Covid-19 safety protocols
- Answer customer's questions regarding products, winemaking, and the property in a knowledgeable way
- Work closely with management and be comfortable sharing ideas and asking questions when in doubt

Tasting Bar Staff Requirements and Qualifications

- Able to work in a fast-paced environment
- Able to handle large numbers of customers under pressure in a short time period
- Able to multitask, prioritize
- Self-motivated and self-directed
- Works well as part of a team and on individual tasks
- Legally able to work in establishments which serve alcohol
- Smart Serve Certificate
- English Speaking a must, French an asset.
- Able to work weekends
- Able to arrange transportation to and from work
- Physically able to stand and move during the length of shift, able to lift 40lb or more
- A passion for customer service
- Knowledge of wine and the wine industry

COVID-19 considerations and precautions

All customers are required to wear a mask and be screened upon entering our barn. Tables, chairs and cash area will be sanitized after each use. Bathrooms to be sanitized on an hourly basis. Social distancing guidelines in place.

- Personal protective equipment provided or required
- Sanitizing, disinfecting and cleaning procedures in place
- Staff screenings at beginning of each shift