



Food and Beverage Positions

Food and Beverage Assistant

Working within the busy Food & Beverage operation, duties will include:

- Providing a friendly and professional service to all golfers and guests
- Delivering exceptional customer service and ensuring our 'member for a day' philosophy is upheld
- Operating the tills accurately and complying with company cash handling procedures
- Ensuring that all front of house and guest areas are always kept clean and tidy at all times
- Delivering excellence in customer service
- Providing a friendly and professional service to all golfers and guests
- Operating the on course catering cart, ensuring it is sufficiently stocked each day
- Delivering food and beverage orders in line with company procedures
- Communicating effectively with the Kitchen team and other departments
- Dealing with payments and charges in line with company procedures
- Up-selling and maximising sales revenue when possible
- Ensuring a good working knowledge of all restaurant Menus is maintained

The successful applicant should have:

- Exceptional customer service skills
- Excellent verbal and written communication skills
- High standard of personal presentation
- Be professional and have passion
- Be confident with computerised and manual systems
- A willingness to be flexible to meet the demands of the position
- Experience of working within a customer service or hospitality environment

Golf knowledge and previous experience within a golf environment is advantageous, however, not essential.

Commis Chef

Under the guidance of our Head Chef Chris Skinner, you will have the opportunity to learn and develop your culinary skill set in a fun and creative environment.

- Cooking food to company standards
- Maintaining a high standard of cleanliness
- Organising and preparing sections
- Following food safety standards
- Be flexible and helping other areas of company when required
- Communicate with Head Chef and Sous Chef
- Ensure full knowledge of menu and allergens

Kitchen Porter

A very important part of the Kitchen team your duties will include:

- Cleaning & sterilising countertops, kitchen walls, stoves, ovens ,grills and sinks
- Maintaining the food storage areas like freezers and refrigerators
- Receiving deliveries and organising them in the kitchen and back of house areas
- Washing dirty dishes like cutlery, pots, chopping boards and pans
- Removing kitchen waste from containers and disposing of them properly
- Cleaning and maintain cooking equipment like cookers, pots and food mixers
- Supporting the chef in basic food preparation

A good work ethic is essential for all roles. All positions are on a seasonal basis and include weekend and shift work over 7 days. A zero hour contract applies to all positions.

If you are interested in joining our team, please e-mail your details and C.V to Diane Page, HR Manager, dpage@dumbarnielinks.com