

## **Job Advertisement**

### **Role**

Sommelier

### **Position**

Full time

### **Tasks & responsibilities**

- Prepare beverage lists with the assistance of the group sommelier and front of house manager
- Use the systems in place to order and manage stock
- Provide education and tasting notes to assist front of house staff
- Provide advice to guests to ensure they purchase wines that meet their budget, personal preference, and expectations
- Maintain professional and mutually beneficial relationships with beverage suppliers
- Implement and achieve KPIs
- Report business data to senior management
- Contribute to enjoyable, delicious and memorable dining experiences
- Prepare for service with precision and unwavering attention to detail and in a clean and organised manner
- Respectfully and comprehensively manage all dietary requirements
- Uphold the highest hygiene standards and safe work practises and ensure everyone in the team does the same
- Achieve the mission and goals of eleven which are entrenched in quality food experiences
- Have fun, interact with guests and bring positive energy to our team

### **Required skill and knowledge**

- Two or more years working in a leadership position in the hospitality sector
- A high level of food and culinary knowledge
- A high level of beverage knowledge
- Relevant tertiary or other qualification
- Responsible Service of Alcohol
- Relevant hospitality experience
- Strong communication skills
- Competent using basic computer programs such as Microsoft Word and Microsoft Excel and other management software programs as required
- Valid driver's license

## **Benefits**

- Join a fun and supportive team
- Opportunities for professional development
- Fun, innovative and exciting workplace
- Flexible working conditions available
- Family friendly organisation

## **If you answer yes to the following questions, then we want you!**

- Are you customer focused and always looking to exceed guest expectations?
- Are you a reliable team player who can take feedback positively and is always looking to improve?
- Are you able to work a range of day and night shifts?
- Do you have a solution-oriented mindset?
- Do you love food and the way it makes us feel, connects us socially and nourishes our mind and body?
- Do you enjoy telling stories and want to take guests on a culinary journey?
- Can you easily adapt to different roles and working environments?
- Do show initiative to maintain high standards and solve problems quickly?
- Are you a bright and positive individual who can confidently interact and build rapport with guests?
- Can you work as part of a team and do whatever it takes for the team to succeed?
- Do you have exceptional attention to detail?

## **How to apply?**

- Email your application to [career@sproutfoodgroup.com.au](mailto:career@sproutfoodgroup.com.au)
- Clearly state your name and the role you are applying for in the subject line of your email application
- Applications must include a cover letter (maximum one page), which outlines your suitability for the role having reference to the skills and attributes above
- Include a current, tailored resume (maximum two pages) including the name and contact details of your last two places of employment
- Applicants must be available for immediate start and must be eligible to work in Australia.
- Applications close **19 July 2021**, however interviews will commence immediately and positions may be filled before the application closing date.