



PORT LINCOLN
HOTEL

Breakfast Supervisor – Full Time

The award winning Port Lincoln Hotel is recognised as a leader in hospitality and tourism on the Eyre Peninsula. We accommodate corporate clients, holiday makers, wedding, conference groups and visitors looking for a relaxing weekend away.

The hotel facilities include 111 accommodation rooms, 24 hour reception, restaurant, two bars, a fully equipped gym, outdoor solar heated swimming pool, conference and function facilities and gaming areas.

An outstanding opportunity exists for an experienced, self-motivated and 'hands-on' Breakfast Supervisor to join the award winning team at the 4 ½ star hotel in Port Lincoln.

Principal responsibilities include; developing and maintaining high levels of service within Sarin's Restaurant on a daily basis, proficiency in the professional service dispensing of a wide range of alcoholic and non-alcoholic beverages, sound food knowledge throughout all areas of the hotel and the ability to provide a link between the kitchen and food service areas.

Working directly with the Restaurant Manager, to succeed in this role you must:

- Provide attentive, personalised service with meeting and greeting guests, initiating conversation and smiling is second nature
- Have team building, supervising and leadership abilities
- Display superior presentation with excellent communication and interpersonal skills
- Be passionate about the hospitality and tourism industries

Skills / Experience and Qualifications

- Previous proven experience in 4/5 star role
- Impeccable presentation with excellent communication skills
- Attention to detail, flexible and reliable
- Ability to multi task in a fast paced environment
- Hospitality qualifications and education advantageous
- Minimum 2 years experience in a similar supervisor role
- Trained Barista with an abundance of experience

This is a full time salaried role working Tuesday- Saturday