

FINDING WORK



TUSCANY GRILL

The Company

The Tuscany Grill has been serving fine food to the residents of Vermilion since 2002 and offers a full menu of food choices including pizza, pasta, steak and pasta. The restaurant is fully licensed. Independently owned and operated, the restaurant has a full complement of staff including line cook, prep cook, kitchen staff and servers.

The Work

The restaurant provides a comfortable working environment and the owners pride themselves on promoting a friendly working atmosphere.

The Ideal Candidate

The ideal candidate should have the following attributes:

- Faith in self
- Ability to communicate well with customers
- Hardworking
- Ability to multi-task in a very busy environment
- A self-starter, with the ability to anticipate customers' requirements
- Ability to promote the restaurant's specialties
- Physically fit and able to stand or walk for lengthy periods
- Friendly and outgoing

Line Cook

- Prepares sandwiches and burgers
- Assists Chef with meal preparation
- Keeps kitchen surfaces and area clean and sanitized



Dishwasher

- Wash dishes, glassware, flatware, pots and pans using dishwasher or by hand
- Place dishes in storage area
- Scour pots and pans, and may clean and polish silverware.

Prep Cook

- Washes, prepares and chops vegetables
- Responsible for portion control
- Cleans and sanitizes kitchen area



Vermilion & District
Chamber of Commerce

Government
of Alberta



Town of Vermilion

Chef

- Prepares and cooks complete meals or specialty foods such as soups, meat, poultry and fish dishes, pizzas
- Instructs kitchen staff in preparation, cooking, garnishing and preparation of food
- Supervises kitchen staff
- Plans menus
- Requisitions food and kitchen supplies

Servers

- Greet patrons, present menus, make recommendations and answer questions regarding food and beverages
- Take orders and relay to kitchen and bar staff
- Serve food and beverages
- Present bill to patrons and accept payment
- Maintain enthusiasm and problem solve as required
- Experience is an asset

Training

The restaurant provides shadow training to all new employees for several nights to assist staff to reach the required level of competence. Servers are required to complete ALCB training.

Hours of Work

The restaurant is open 7 days a week except Statutory Holidays, and staff are required to work different shifts as scheduled. Servers and kitchen staff work one of the following shifts as scheduled: 10:30 a.m. to 4:40 p.m.; 11:30 a.m. to 2:30 p.m.; 5:00 p.m. – 9:00 or 10:00 p.m.

Vacation and Pay

Vacation is paid according to the *Labour Standards Act* of Alberta. Pay is negotiable, depending upon experience and qualifications. Staff may receive gratuities.

How to Apply

Positions are typically advertised in the local newspapers. Interested applicants should apply **in person** with résumé and references to:

Lorene Achtay
Tuscany Grill
5030 – 49 Avenue (*behind Credit Union*)
Vermilion, AB

Tel: 780 853-2755
Fax: 780 853-6647