

BARTENDER - MSC CRUISES

IOB PURPOSE

Bartender is responsible to supervise an assigned bar profitably, in full compliance with company sanitation standards, and to provide an enjoyable environment for Guests.

KEY ACCOUNTABILITIES

- Maintain a clean, sanitized bar that is stocked to standards of par at all times,
 reporting any missing or excess items to the Bar Manager
- Report any Guest requests for drinks not available on board to allow the Bar
 Manager to provide these drinks where required and possible.
- Accept responsibility for the complete beverage stock in the assigned and accept responsibility for all lost sales in the assigned bar.
- Ensure the freshness and quality of all juices and pre-mixes and taste them before use.
- Rotate perishable beverages and beer, using the FIFO method.
- Always use assigned measures and correct glasses when preparing beverages.
- Take part in a cruise-by-cruise physical inventory at an assigned bar.
- Ensure the assigned bar is properly secured before leaving at night, but never close bars before advertised closing times unless advised by the duty Purser
- Ensure all non-smoking signs are positioned on tables in designated nonsmoking areas.
- Supervise and take part in any special pre-arrival cleaning and sanitation duties as assigned by the Bar Manager.



QUALIFICATIONS (skills, competencies, experience)

- A certificate, diploma or document to certify he/she has a full and professional knowledge, clear and demonstrated understanding and practical knowledge of bar systems, operations and bar beverages.
- At least 2 years' experience as Bar Tender in the cruise industry or an international 5-star Hotel or similar major resort.
- Positive attitude and excellent communication skills.

BRN: C18153895 | T: +230 209 3838

E:recruitment@oceangoers.com | W:www.oceangoers.com