

## Coquitlam Restaurants Downtown

Coquitlam Restaurants Downtown - When hiring for wait staff positions, it's beneficial to request from every candidate what their strong suits are. If the restaurant atmosphere is mellow and relaxed, like with fine-dining, having somebody who is relaxed and resourceful in a slow-paced atmosphere is vital. If anticipating a high-paced atmosphere with a quick turnover rate every day, than selecting someone that can move fast is smart. A good server, no matter the atmosphere, ought to be acquainted with wine and mixed drinks and be totally knowledgeable of the kind of food on the menu.

### Host

To meet customers, welcome them and then usher them to a seat are the duties of the restaurant host. Being courteous and friendly are few of the qualities of a good host. Dealing with rushes during peak periods and waiting lines comes with the territory. A host should be a highly orderly individual who's comfortable multi-tasking. This is a wonderful entry level job for someone without plenty of restaurant experience.

### Bartender

To have a large familiarity of blended drinks and to be friendly to both workers and prospects are the attributes expected of an excellent bartender. To be honest is also another quality required because he or she will be handling a lot of cash during each shift. First-rate bartenders are often good listeners who can present attentive service to their prospects while having the ability to multi-task and get the employees their drinks.

### Dishwasher

Dishwashing might not be probably the most fascinating jobs in the restaurant, but it is positively one of the most imperative. This is sometimes an entry level position. Nothing will build up character the way dishwashing will. So if an employee can work a couple of months in the dish pit then they're worth promoting up through the ranks. It's beneficial to incorporate tips or free meals to the dishwashers as they labor with lots of steam, usually get soaked during their shift and have quite a few big pots and pans to take care of, often making them one of the last employees to leave.

### Busboy

The busboy is type of a restaurant gopher. The position is often the very first a dishwasher gets. The primary job is to bus the dining room tables. The busboy may be asked to assist the wait staff cook salads or desserts. Sometimes the cooks would request them to fetch ingredients that are running low. If the bartender does not have a bar-back, he or she might rely on the busboy to restock coolers and glassware. Bussing positions present an amazing passage to either a front of the house or back of the house position as they allow publicity to all areas of the restaurant business.