Hilary McDonald

From:	Bend Ambassador <bendsales@peppertreeinns.com></bendsales@peppertreeinns.com>
Sent:	Tuesday, January 18, 2022 10:23 AM
То:	Samuel La Duca; Hilary McDonald; Laura Hagen; Thor Erickson
Cc:	Chase Santillanes; Bend Gm
Subject:	Breakfast Attendant immediate opening

External Email - Use caution with links and attachments

Good morning COCC Culinary Team,

We have an immediate opening for our Breakfast Attendant : Hours 5:00 am - 9:00 am, Mon-Friday. What an opportunity for one of your students to add their culinary skills to create a memorable breakfast experience.BWP would be thrilled to provide a paid internship for this position. Please see the attached job description below. Looking forward to hearing from you.

Thank you,

Mo Heintz

Breakfast Bar Attendant at the Best Western Premier Peppertree Inn at Bend : 1082 SW Yates Dr.

97702 <u>bestwesternpremierbend.com</u> 541-389-8800

Serve and stock food and beverage per hotel brand guidelines while ensuring guest satisfaction through public cleanliness, attention to guest needs and exceeding their expectations at all times, 5:00 am- 9:00 am , 5-6 days a week.

ESSENTIAL FUNCTIONS:

Perform food preparation and display the food as directed. Replenish everything during breakfast hours. Replenish coffee, tea, and condiments in the breakfast area. Communicate food and beverage products needs to the Supervisor and ensure that they are stored correctly. Follow proper Food Safety & Sanitation guidelines. Perform daily general clean duties in designated areas. Clean and maintain breakfast equipment and items including dishware, glassware, coffee pot, etc. Respond to the needs and requests of the guests. Display knowledge in and follow at all times, sanitation and sanitary food handling. Complete other duties as assigned by the supervisor to include and contribute ideas to improve product and guest satisfaction. Keep work areas clean and organized. Report all unsafe conditions immediately. Attendance and punctuality are essential functions of this position.

PHYSICAL DESCRIPTION:

Lift and carry food trays, beverage containers, glass racks,etc. average weight of 5-75lbs frequently, maximum weight occasionally 100lbs.

WORKING CONDITIONS:

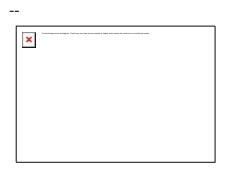
Working with and exposed to fumes, chemicals, vibrations, humidity, cold, heat, dust, and noise. Working with and around all types of kitchen equipment (i.e. oven, slicer, toaster, coffee makers, etc.). Must adhere to the hotel's safety standards and procedures; hand protection for equipment operation.

SUCCESS FACTORS:

Effectively manage time (i.e. planning, prioritizing, delegating, etc.) Maintain and exceed hotel brand standards in food &

beverage product and quality. Follow all safety procedures. Ensure kind and courteous behavior towards all co-workers. Follow all appropriate policies and procedures while constantly striving to improve all standards of operations. Ensure prompt and courteous service to guests to ensure all guest experiences are of the highest quality. Meet or exceed productivity standards. Food Handlers and OLCC permit. Read, write, and speak English fluently. Excellent customer service skills. Ability to communicate with team members and management effectively. Excellent time management skills. Ability to work under time constraints, and in a fast paced environment. Must pass a criminal background check.

PAID COCC CULINARY INTERNSHIP AVAILABLE: Work directly with BWP GM to fulfill all College requirements in a timely and streamlined process. Communication, deadlines and clear expectations to be discussed.



Maureen Heintz Sales And Events

Cell: 541-203-0312

Best Western Premier Peppertree Inn Hotel: 541-389-8800 1082 SW Yates Drive Bend, Or

Best Western Premier Peppertree Inn at Bend Best Western Plus Peppertree Airport Inn Best Western Plus Peppertree Inn at Omak Best Western Plus Peppertree Nampa Civic Center

