

## ABOUT THE ROLE

**Title: Bartender/Barista**

**Team: Food & Beverage**

**Location: Fogo Island, Newfoundland, Canada**

## WHO WE ARE

A member of Relais & Châteaux with Three MICHELIN Keys, Fogo Island Inn is a 29-room luxury hotel, built on principles of sustainability and respect for nature and culture. The Inn is a community asset, owned by the charity [Shorefast](#), and 100 percent of operating surpluses are reinvested into Shorefast's work to secure a resilient future for Fogo Island.

Our work has garnered significant international interest including a feature on [60 Minutes](#) and in The New York Times' [52 Places for a Changed World](#). The mission of Shorefast is to build, learn, and share economic development practices that catalyse the assets of local places, starting with Fogo Island.

Learn more about us: [fogoislandinn.ca](http://fogoislandinn.ca)

## THE OPPORTUNITY

As **Bartender/Barista** you are passionate about high quality coffees and espresso-based beverages in the service of memorable guest experiences. You are detail-oriented possessing both beverage knowledge and equipment knowledge as it pertains to coffee literacy. You are courteous, can create a welcoming atmosphere and thrive in a fast-paced environment.

## WHAT YOU'LL DO

- Prepare and serve a variety of coffee drinks, including espresso-based beverages, pour overs, and specialty drinks, while maintaining consistency in flavor and presentation.
- Ensure all beverages meet the Inn's quality standards, including consistency, presentation and taste.
- Build meaningful relationships with guests and provide personalized coffee recommendations as required.
- Ensure that coffee machines, grinders, and other equipment are properly cleaned and maintained. Report any repairs or replacements needed to management.
- Calibrate espresso machines to ensure proper water pressure, temperature, and grind size, delivering consistent, high-quality coffee output.
- Perform scheduled maintenance on espresso machines, including cleaning, descaling, and calibrating.
- Provide guidance and training to Team Members on the proper use, cleaning, and care of espresso machines to maximize efficiency and extend equipment life.
- Collaborate with the Lead Bartender to develop new beverages and seasonal specials that align with guest preferences and current trends.
- Adhere to all health and safety regulations, ensuring cleanliness of the work environment and proper food handling procedures.
- Other duties as required.

## QUALIFICATIONS AND EXPERIENCE

- 2+ years of experience as a barista, with a strong knowledge of coffee brewing methods and equipment.
- In-depth understanding of coffee beans, brewing techniques, and beverage preparation.
- A Commitment to staying updated on coffee trends and industry developments.
- Formal food and beverage training or certification from an accredited hospitality school preferred.
- Experience working in Michelin-starred or awarded restaurants preferred.
- Strong communication and interpersonal skills with the ability to engage with guests and work well under pressure.
- Ability to work flexible hours, including evenings, weekends, and holidays, as required by the business.

## WHAT WE OFFER

- Competitive wages
- Access to an employee work-out room, to support personal well-being
- An engaged, highly supportive, and collaborative environment that encourages creativity and curiosity
- The opportunity to work in a thriving social enterprise
- Continued learning and professional development training
- Allowances for travel to Fogo Island may be available
- Housing/accommodations assistance may be available

## TO APPLY

Please submit a cover letter and resume to [careers@fogoislandinn.ca](mailto:careers@fogoislandinn.ca), with the subject line “**Bartender/Barista**”; Questions about this position may also be directed here.

**Deadline for Applications:** Until Filled

We are grateful for all applications, but only those selected for an interview will be contacted.

We endeavour to foster an accessible work environment and to ensure all in our care feel safe and valued. Please reach out if there is anything we can do to accommodate a more accessible or inclusive application process.