

## ABOUT THE ROLE

**Title: Lead Shed Server**

**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 **Lead Shed Server** you bring passion for the creation of social gatherings centred around exceptional dining experiences. You have knowledge of traditional Newfoundland Shed culture with a background in front of house food and beverage operations. You are able to host groups with comfort and professionalism, service larger tables of guests, and work collaboratively with team members to enable a smooth flow of service execution.

## WHAT YOU'LL DO

- Provide outstanding service to guests, ensuring all needs are met in a professional and courteous manner.
- Be an integral part of creating a sense of place through service delivery, including ambience generation and celebration and traditional food offerings.
- Educate guests on our Fogo Island Shed culture.
- Support junior servers, assisting them with problem-solving and providing guidance on best practices in service.
- Take and deliver orders accurately, working closely with kitchen to ensure timely delivery of food and beverages
- Handle any guest complaints or concerns efficiently and professionally, escalating issues to management as needed.
- Oversee Shed setup, reservations, and seating arrangements, ensuring the Shed is clean, organized, and well-maintained.
- Handle end-of-day reporting and assist with maintaining inventory levels for service supplies and beverages.
- Support the execution of special events and private dining, coordinating with the management team to ensure seamless service.
- Other duties as required.

## QUALIFICATIONS AND EXPERIENCE

- A minimum of 1 year's experience as a server, in a similar establishment.

- Strong knowledge of food and beverage, including wine pairings, and speciality cocktails.
- Excellent interpersonal and communication skills, able to host groups with comfort and professionalism.
- Strong ability to handle high-pressure environments with grace and maintain a positive attitude in all guest interactions.
- Proficient in using point-of-sale (POS) systems, inventory management software, and Microsoft Office Suite.
- Certification from a recognized sommelier program (e.g., Court of Master Sommeliers, WSET 2) preferred.
- 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

### TO APPLY

Please submit a cover letter and resume to [careers@fogoislandinn.ca](mailto:careers@fogoislandinn.ca), with the subject line “**Lead Shed Server**”; 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.