



Tasting Room Job Description Server

- Qualities and Abilities:
 - Warm and friendly, outgoing, professional, reliable, trust-worthy
 - Ability and desire to become knowledgeable about:
 - Wines and wine grape-growing in general
 - Our wines, farm and business in particular
 - Remain standing and actively working for up to 10 hours with limited breaks
 - Lift up to 45 lbs repeatedly

- Duties include but not limited to:
 - Tasting Bar
 - Conducting wine tastings
 - Educate; entertain; promote our wines and gifts and the region in general
 - Friendly, professional attitude
 - Maintenance of bar
 - Washing of glasses
 - Organizing supplies
 - Cleaning
 - Keeping track of wine stock used for tasting
 - Customer safety
 - Know when and how to tell a customer who has had too much to drink that they may not have more (covered in training)
 - Tasting Room upkeep
 - Maintain wine inventory on floor and in upstairs backstock
 - Assist with maintaining non-wine merchandise inventory on floor
 - Stocking, pricing
 - Tidying gift items, re-folding clothes
 - Cleanup
 - At end of day
 - During lulls

- Dates and Hours
 - Part-time, seasonal work
 - Employees are asked to be available to work on most:
 - Holiday long weekends (Saturday, Sunday and/or Mondays)
 - Special Events weekends (approx. 15 per year)
 - Plus occasionally...
 - An evening event (e.g. Winemaker's Dinner, usually 1-2 per year)
 - An off-site tasting in the area (time and mileage paid)
 - Tasting Room starting times
 - 15 minutes before official opening time on normal days (see website for official times)
 - 45 minutes (or more if helping with food prep) before official opening time for major public events
 - Depending on the season and our needs, we may ask some employee(s) to commence work later, e.g at 12 noon., or to work a half-day
 - Tasting Room closing
 - Please be prepared to stay at least ½ hour beyond official closing time to clean and prepare for the next day
 - Please see our website for official closing times
- Training
 - 4-8 hours of training is conducted each year for Tasting Room employees, in the Spring. Time is paid and attendance is mandatory.
 - Servers also attend a one-evening course every 3 years sponsored by I'm Smart of Central NY to educate about laws regarding intoxication and the serving of alcohol.

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