



Position Description: Experiences & Events Host

Employer: Free to Feed

Hours and Days: Casual - TBC in discussion but primarily Wednesday- Sunday work.

Reports to: Lead Host

Background

Free to Feed is a not-for-profit social enterprise championing people who have sought refuge and asylum in Australia. Free to Feed is committed to providing work for people seeking asylum, refugees and new migrants who are passionate about food and are talented cooks. Free to Feed is committed to providing the conditions for empowerment for people seeking asylum, refugees, and new migrants.

Free to Feed's advocacy is delivered through powerful food experiences including cooking classes and events. We are currently recruiting a Front of House / Experiences Host position to help lead our cooking experiences in 2021 and support our Front of House Manager with events.

Position Summary

Event Hosts lead Free to Feed's cooking experiences ensuring a smooth event delivery. Event hosts facilitate engagement and interaction, represent Free to Feed's mission, uphold the Free to Feed brand and customer experience and ensure that there is an outstanding hospitality front of house service for guests,

This role reports to the Lead Host and sometimes works on events with other members of the team. This is a casual position, and follows the casual pay rate of HIGA Cas Level 3

Essentials

Candidates should be open-minded, flexible & with remarkable communication skills. You should thrive in an inclusive, sociable environment where people of mixed ability, multicultural backgrounds and social circumstances. Importantly, you will love curating beautiful experiences for our guests and you will be an energetic and welcoming presence. You will also have a high degree of attention to detail to keep up high standards of styling and presentation at experiences (including cooking classes, grazing tables and events).

- Front of house hospitality experience – 3 years min
 - Excellent communication and customer service skills
 - Good people leadership skills (and leadership experience) including the ability to convey instructions clearly and provide a supportive environment
 - Highly organized with excellent time management skills
 - Detail focussed with the ability to multitask in challenging and fast paced environments
 - Confident in the use of various kitchen appliances and cooking techniques
 - Demonstrated initiative and ability to work independently
 - Positive, driven and team focused and, of course, guest focused!
 - Strong desire to create memorable experiences and develop relationships with our guest
 - Desire to spark thoughtful conversations and advocate
 - Available for Wednesday - Sunday day and evening.
- Bonus!
- Ideally, experience working with diverse groups and cultures, with English as the second language
 - Love of styling and creating beautiful table settings!