

JOB POSTING

Job Title: Barista

Job Status: Permanent

Start Wage: \$20.76 per hour to \$21.26 per hour (1yr) + a comprehensive extended health benefits package

Summary of Position:

To represent Duo Café Bakery and the Inn at Laurel Point in all guest interactions as *“a refined coastal experience in a waterfront city setting, guided by sincere, friendly service, to create remarkable memories.”*

The Barista is a hospitality professional who delivers warm, efficient, and thoughtful café service while preparing high-quality coffee and bakery offerings. This role contributes to a welcoming and relaxed guest experience through attention to detail, consistency, and genuine care.

Responsibilities:

- Provide friendly, attentive, and efficient service to café guests, ensuring a welcoming and positive experience
- Prepare and serve espresso-based beverages, brewed coffee, teas, and bakery items in accordance with Duo Café & Bakery standards
- Maintain consistency, quality, and presentation of all beverages and food items
- Engage with guests in a professional and approachable manner, responding to questions and offering recommendations when appropriate
- Operate POS systems and payment terminals accurately and efficiently
- Maintain cleanliness and organization of the café, including bar, seating areas, and service stations
- Restock supplies and assist with opening, closing, and cleaning duties
- Remain calm, composed, and service-focused during peak periods
- Communicate effectively with colleagues and supervisors to support smooth café operations
- Assist other outlets or departments as needed during slower periods or operational demands
- Uphold Duo Café & Bakery and Inn at Laurel Point policies, standards, and procedures

Job Requirements:

- At least one year of work experience as a Barista in a high-volume café
- Experience with a multi group head espresso machine is required
- Ability to operate and maintain espresso machines, grinders, and café equipment safely
- Proficient in preparing espresso-based beverages (espresso, americano, cappuccino, latte, flat white, etc.) to consistent quality standards
- Understanding of espresso extraction fundamentals (grind, dose, yield, shot timing, milk texture)
- Knowledge of proper tamping technique and puck preparation
- Ability to properly steam and texture milk for various beverages and dietary preferences

- Understanding of milk differences (dairy and common alternatives) and their impact on texture and flavour
- Ability to produce consistent microfoam suitable for cappuccinos, lattes, and flat whites
- Experience dialing in espresso and maintaining quality standards during changing conditions (volume, humidity, grinder wear)
- Knowledge of brewed coffee methods and basic tea preparation
- Ability to maintain beverage presentation and consistency during high-volume periods
- Ability to follow recipes and portioning guidelines accurately
- Demonstrated commitment to a welcoming, guest-focused approach to service
- Strong verbal communication skills in English, with the ability to listen actively, understand guest preferences, and offer clear, appropriate recommendations
- Positive, engaged, and team-oriented approach to service, with a willingness to support colleagues and contribute to a collaborative work environment
- Proven ability to work independently with minimal supervision while maintaining service standards and attention to detail
- Demonstrated ability to remain patient, composed, and respectful in all guest and team interactions, including during high-pressure service periods
- Understanding of basic cash handling procedures
- Knowledge of daily cleaning procedures, including purging steam wands, cleaning group heads, and maintaining a clean barista station
- Willingness to follow cleaning, maintenance, and opening/closing procedures
- Valid FoodSafe Level 1 certification
- Serving It Right certification
- Physical ability to lift up to 30 lbs and meet the physical demands of café service
- Flexible availability, including early mornings, weekends, and statutory holidays
- Alignment with and commitment to the Inn at Laurel Point's core values of **Excellence, Respect, Curiosity, and Stewardship**

Reports To: Outlets Manager, Director of Food and Beverage

Closing Date: Please submit your application as soon as possible as applications are reviewed daily

Apply Now! Please email your resume to careers@laurelpoint.com. For more information, please visit our Careers page at www.laurelpoint.com/careers

What's in it for you?

- Competitive Wages
- A fun & friendly workplace culture that embraces diversity
- Workshops, skill and advancement training programs, cross-training opportunities to grow your skills
- Best staff meal in town and by the way, it's free!
- Complimentary parking on non-restricted days during the off-season
- Comprehensive benefits package
- Colleague of the month recognition program
- Summertime volleyball on Sticky Wicket rooftop, BBQs on our stunning Terrace patio, free themed year-end Gala to thank you

- Aura waterfront restaurant + patio staff discount – 50%
- Need a staycation? We've got you covered, after your 1-year work anniversary, enjoy a complimentary one-night stay including breakfast for 2
- Friends & Family hotel discount (so you can show off your amazing workplace)
- Candidate referral bonus - \$500
- Industry discounts
- Shower and locker facilities

Thank you for considering Inn at Laurel Point as your employer of choice!