

# Bar - Bartender

As a bartender at Maria & Pepe, you are responsible for creating beautiful and tasty drinks for our guests. Our mocktails, cocktails and soft drinks are inspired from the colors and life in Mexico; using wonderful combinations of liquor, beer, fruit juice and even hot sauce to make our visions for the perfect summer on the terrace come to life.

## ***What you do:***

- Follow drink recipes, and create beautiful drinks
- Make coffee and cappuccinos from the professional barista coffee machine
- Maintain a good, tidy workspace that works for you. This includes keeping all track and of all the material you use (cleaning cloths, lime squeezers, knives, shakers, blenders, wine vacuum sealers) and keeping a good overview of opened milk cartons, wines, beer so that no waste is produced.
- Preparations: Make batches of drinks in advance, cut limes, prepare salt/sugar/lime juice rims, stock the fridge for cold drinks....
- Clean the bar and coffee machine thoroughly upon closing
- Keeping track of the stock of drinks and communicating to the kitchen when stock from drinks is running low in a timely manner.

## ***What you bring:***

- Basic knowledge of mixology (from own consumption or previous work experience)
- +18 years old
- Minimum availability of 5 shifts
- Ability to follow recipes
- Basic (coffee) barista knowledge
- Willingness to practice non-violent communication and kindness
- Have a sense for tidiness and hygiene standards
- Ability to adapt to rush hours
- Feels comfortable performing at high speed
- High communication skills with the team and other departments
- Organization skills for bar equipment and workflow
- Ability to keep track of the stock
- Energetic and active response

## ***What we offer:***

- Salary is a fair share of the final revenues. We estimate between €50 – €130 (maximum) per shift, depending on experience.
  - Experienced: €60 (minimal) - €130 (maximum)
  - Inexperienced: €50 (minimal) - €84 (maximum)
- Payments are done with freelance construction or 'kwitantie' (if you are not a freelancer)
- We pay per shift which includes approximately 7 hours of work
- You have insight on the actual financial situation of Maria & Pepe

- Tips are extra and divided at the end of the project based on number shift
- We update you every day on how we are doing
- We practice NVC (non-violent communications) and will make sure the workspace is safe and friendly
- Good food and drinks are provided. We enjoy eating together after the work is done

***Important:*** If you don't have much experience in horeca but you're able to help out for 5+ shifts, you can enter the 'experienced' salary category from your 6th shift. This is because we believe you can learn on the job, and will acquire more skills as you go.