

Position Title: Café Lead

Location: Eau Claire Athletic Club (ECAC)

Employment Type: Full-time

Reports To: Food & Beverage Manager



About Us

Eau Claire Athletic Club is Calgary's newest private athletic club, set to open in the spring of 2025. Located in the former YMCA Eau Claire, this fully modernized space is designed to promote physical and social well-being through state-of-the-art amenities and curated programs. With a premium café, a 100-seat dining restaurant with a lounge and bar, and an innovative simulator lounge, the club fosters a vibrant, interactive, and sophisticated atmosphere for its members.

Position Summary

As the Barista lead, you are more than just the face of our café experience—you are the heart of it. Your ability to anticipate needs, provide seamless service, and create genuine connections with our members will define their experience. This role is perfect for individuals who thrive in a refined yet dynamic environment, love engaging with people, and have a deep appreciation for coffee, food & hospitality.

This is an incredible opportunity to be a part of a project from the ground up and be part of a team to create an unparalleled café and social experience for our members.

Key Responsibilities:

- Lead the café barista team, ensuring high standards of coffee preparation, customer service, and cleanliness.
- Oversee the daily operation of the café, ensuring smooth service flow, appropriate inventory levels, and team coordination.
- Train and develop barista team members on best practices, coffee brewing techniques, equipment maintenance, and customer service.
- Maintain a high standard of quality in coffee preparation and presentation.

- Engage with members and guests, providing recommendations based on their preferences, and creating an inviting atmosphere.
- Maintain a clean, organized, and well-stocked work area always, ensuring proper maintenance of equipment.
- Work closely with management to create seasonal and specialty coffee drink offerings that align with trends and member preferences.
- Ensure the proper handling and storage of all ingredients, adhering to safety and health regulations.
- Handle customer complaints and resolve issues in a professional and efficient manner.
- Provide leadership and support to the team, fostering a collaborative and motivated work environment.
- Collaborate with other F&B outlets to ensure a seamless service experience across the club.

Qualifications & Expectations:

Experience:

- Minimum of two years of barista experience in an upscale, high-volume café or dining environment.
- Previous leadership or supervisory experience is preferred.

Certifications:

- Valid ProServe certification or willingness to obtain.
- Food Safety certification or willingness to obtain.

Skills:

- In-depth knowledge of coffee brewing methods, espresso machines, and various coffee types.
- Strong interpersonal and communication skills, with the ability to interact with members and staff effectively.
- Knowledge of food and beverage pairing, including coffee and pastries.

Attributes:

- Strong attention to detail and a keen eye for quality.
- Ability to multitask, prioritize, and work efficiently in a fast-paced environment.
- A team-first mentality with a strong work ethic and dedication to team success.

Compensation & Benefits

- The base salary for this position starts at \$45,000 per year, with the potential for additional compensation based on experience, qualifications, and performance.
- Work in a prestigious private club environment where hospitality is an art.
- Opportunities for growth and career development within a premier hospitality setting.

Please send in your application through the careers page on the ECAC website by March 17, 2025.