

# **RECIPE FOR SUCCESS**

# **GUIDE FOR WORKING WITH HOTELSTAFF**

Congratulations and welcome to Hotelstaff, at the service of Melbourne's hospitality industry since 1986. As a new stater the recipe below will help make your career with us a success.

### **The Sauce**

The Sauce is Hotelstaff's rostering technology, where you coordinate your availability, accept offers of work and check your upcoming rosters.

The Sauce <a href="https://hotelstaff.cascom.com.au/">https://hotelstaff.cascom.com.au/</a>
Login Details Will be sent to you via email.

# **How Does It Work?**

- 1. **OFFER** Issued via SMS, Email, and Online (all at the same time)
- ACCEPT the offer by returning the code in the SMS or Online.
- CONFIRMED for the shift via SMS, Email, and Online
- 4. **CHECK** the weblink sent with the confirmation for all the site details.
- 5. **ARRIVE** on time and work the shift as per the details in your confirmation.

#### Can't Work?

- IGNORE the offer if it does not suit your circumstances.
- CALL Hotelstaff if you need you cancel a confirmed shift.
- You CANNOT cancel via SMS or Email; you need to explain over the phone to a coordinator if you are unable to work. Call us anytime, and if we do not answer out of hours, please leave a clear voicemail explaining inability to work.

# **More Opportunities**

Up skill your profile with extra compliance. Once completed, send certificates or screen shots to <u>casuals@hotelstaff.com.au</u>

- Get a Police Check <u>https://www.fit2work.com.au/individualCheck</u>
- Get A Working with Children's Check <u>http://www.workingwithchildren.vic.gov.au/home/</u>
- 3. Complete the Crown Induction <a href="http://crowninduction.ezylearn.net/apply.exe">http://crowninduction.ezylearn.net/apply.exe</a>
- 4. Complete the MCEC Induction <a href="http://mcec.prequal.linksafe.com.au/">http://mcec.prequal.linksafe.com.au/</a>
- 5. Complete the Allergy Information Course <a href="https://foodallergytraining.org.au/login/index.p">https://foodallergytraining.org.au/login/index.p</a>

# **Get Paid**

Your payroll is processed weekly for all your shifts worked in the previous week Monday to Sunday.

#### **Details**

- Pay Advice be emailed Thursday afternoon.
- Payments should be in bank on Friday.

### **Be Prepared**

- Make sure you have timesheets before every shift.
- If you need some, they are available at a Check In, Our Office, or Online hotelstaff.com.au

#### **Be Accurate**

- Complete every applicable timesheet section.
- Write your first and last name as per your passport details.
- Get it SIGNED by your supervisor before you leave (always!)
- Use 24 Hour Clock Format

#### Be Ontime.

- Send your timesheet to payroll via email at the completion of EVERY shift!
- Late Timesheet are required by 3:00pm each Monday.
- Submit your timesheet via email to payroll@hotelstaff.com.au

#### Be #professional

## Be Ontime.

- Arrive early for all shifts.
- The start time given means you must be in your allocated area, not checking in or changing.
- If you are running late (even by a couple of minutes) you must call Hotelstaff.

# Be Respectful

- No phones are to be taken on shift.
- Drinking your own water is acceptable. Eating whilst on shift is not allowed unless on designed breaks.
- Follow all reasonable directions and instructions.
- Respect your fellow workers, supervisors, managers, and guests always.

# Be a Team Player

- Be prepared to stay until the end of your shift and all required work is complete.



#### Be #safe

- Follow all safety directions provided at every shift.
- If you have an incident or near miss at work, please report the incident to your supervisor.
- Get medical treatment and contact Hotelstaff +61 3 9650 1311 ASAP.

#### **Presentation & Uniform**

Hotelstaff employees are expected to maintain excellent presentation and grooming standards.

## F&B / Bar Attendants Uniform

- Black Tailored Trousers (classic cut) (not jeans)
- White Men's Style Long Sleeve Business Shirt (loose fit)
- Long Black Tie (no stripes, spots or patterns, standard width)
- Black Fully Covered Closed Toed Low-Heeled Shoes (must be polished leather)
- Plain Black Socks
- Only white or skin tone undergarments to be worn under white shirt (no black or coloured)
- Waiters Friend, Name Badge, Note Pad & Pen

# **Catering Assistant and Kitchen Hand Uniform**

- Black Tailored Trousers (classic cut) (not jeans)
- Black Business Shirt, Black Polo Shirt, or Black T-Shirt (no logos)
- Black Cap or Skull Cap (no logos)
- Black Apron
- Safety Boots (Non-Slip Sole, Steel Caps preferred) (No runners)
- Name Badge

# **Chef Uniform**

- Black &White Small Check Chefs Pants
- White Chefs Jacket
- Black Cap or Skull Cap (no logos)
- Knife Kit
- Safety Boots (Non-Slip Sole, Steel Caps preferred) (No runners)

## **Grooming Standards for all Staff**

- No visible tattoos
- Avoid strong colognes or perfumes.
- No visible piercings other than small studs for females (one only in each ear)
- Minimal jewellery (watch and wedding ring only)
- Basic make up only (neutral colours)
- Clean neat fingernails must not be too long or have nail polish or lacquer.
- Ensure personal hygiene standards are maintained (avoid bad breath and body odour)

# **Male Employees**

- Hair must be neatly trimmed, with a conservative style and off the collar.
- Cleanly Shaven (no stubble or shadow). Beards and moustaches must be short & welltrimmed.

## **Female Employees**

- Long hair must be tied back with a black hair tie.
- Shoes must be flat and fully enclosed no ballet flats or open toed shoes.

#### Things to remember.

- Please ensure your always have your full uniform and that it is clean and well ironed.
- If you need to travel a long distance it may be best to bring your shirt on a hanger

### **Get Social**

Be social with us and keep up to date

### When We Need to Hear from You?

- 1. If you are going away for more than a month
- 2. If you have an incident or near miss at work
- 3. If you would like to stop working
- 4. If your details change (address, phone, VISA)

Instagram https://www.instagram.com/hotelstaffaustralia/LinkedIn https://www.linkedin.com/company/2339432/Facebook https://www.facebook.com/hotelstaff.au/

## **Trouble Shooting / Questions**

Contact Us Hotelstaff 03 9650 1311 | casuals@hotelstaff.com.au | 08.00 -18.00 Mon-Fri

Level 14, 390 St Kilda Road, Melbourne 3004

After Hours Contact details are the same.

Please only contact us after hours to discuss emergencies or anything that impacts your

immediate shift or shifts within the next 24 hours

Self Help <a href="http://hotelstaff.com.au/frequently-asked-questions/">http://hotelstaff.com.au/frequently-asked-questions/</a>

http://hotelstaff.com.au/talent-resource-hub/

# **Document Information**

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