

Job Role: Food and Beverage Supervisor

Line Manager: Food and Beverage Manager

Working Hours: 5 days out of 7 rostered including weekends and some evening work

Full-Time Position Salary: £22,500

Job Purpose:

The post holder will be required to take an on-going role actively supporting the Food and Beverage Manager covering all requirements within the tea room and must be supportive and flexible.

The role would suit someone who is hands on and has the flexibility to work in a front of house and back of house position as some cooking will be involved along with driving the front of house service standards.

The applicant must be confident and self-motivated with the ability to work on their own or as part of a team. The role would suit somebody who is passionate about hospitality and providing a 5 star customer service.

The role involves working five days out of seven with regular weekend work.

Main Responsibilities and Tasks:

- Assist with managing the service levels of the front of house team and delegating as required
- Assist the Food and Beverage Manager in maintaining current stock levels and ordering as required within budget
- Responsible for the tea room assistants working within the front and back of house area making sure they are in the correct and appropriate clothing at all time
- Maintaining records of temperatures and daily logs
- Assist the Food and Beverage Manager in maintaining a high standard of cleanliness in all areas
- Assist with the training and development of the tea room staff as required dealing with any staffing issues in line with Painshill policies and procedures
- Monitoring the quality of the produce and the service provided, including checking deliveries for quality and correctness
- Along with the Food and Beverage Manager to create and design menu options to meet the customers need and seasonal demand
- Assist the Food and Beverage in designing menu specials with ingredients from our Kitchen Garden
- Quality and portion control on all dishes
- Ensuring food safety, health and hygiene standards are met and HACCP and COSHH requirements are implemented
- Deputising for the Food and Beverage Manager when required
- Overseeing the delivery of catering for events in the absence of the Food and Beverage Manager

Skills and Personal Qualities:

- Possess great oral and written communication skills
- Strong knowledge of food safety standards
- Must be passionate about food and beverage
- Passionate about people and customer service
- Strong motivation skills , energetic and a desire to be the best
- Ability to work under pressure
- Strong ability to multi task and prioritise

Qualifications and Experience

- Minimum Level 1 basic food hygiene certificate
- Experience of working in a front and back of house role
- Customer service experience
- Evidence of working in a busy kitchen

Due to the location of Painhsill, own transport is recommended.

Closing date for applications Sunday 29th September

Please apply with CV and covering letter to applications@painshill.co.uk

Interview date Monday 7th October