

Job Role: Front of House Manager/Events Coordinator (job share)

We're looking for an experienced hospitality hero to join us in a long-term senior position in partnership with Ella (our other front of house manager) and Rachel (owner/general manager) in our newly refurbished restaurant. You must have experience managing a fast-paced hospitality environment with a passion for good food, good coffee and essentially, people. We are looking for someone that can greet our customers with genuine warmth and provide the best service possible. You must be available to work evenings, weekends and during school holidays. You must have excellent organisational skills, including ordering and managing stock, delegating jobs where on shift and ensuring smooth daily service. There is the opportunity in this role to collaborate with Rachel to devise and coordinate events during the low season for the right person. Hours will increase during summer months and decrease during the low season, with an average of approximately 30 hours per week across the year. We're offering a three-month trial, leading to a long-term position, starting at £14 an hour (dependent on experience) with potential for pay increase based on performance.

Requirements:

- Experience in a management or supervisory position in hospitality
- Experience in planning and managing events preferred
- Barista trained
- First aid training preferred
- Must be available to work evenings, weekends and during school holidays
- Excellent customer service and people skills
- Ability to follow instruction and receive and act upon constructive criticism
- Approachable and friendly demeanour
- Clear and kind verbal communication
- Customer focus
- Planning, level headedness, problem solving, decision making, multi-tasking and delegating
- Action-oriented with ability to manage own workload
- Excellent work ethic with eagerness to perform to a high standard

Work Hours & pay:

- Three month trial period leading to long term position
- Hourly rate starting at £14 (dependent on experience) with potential for pay increase based on performance
- Average approximately 30 hours per week across the year (15-20 winter, 40-45 summer)
- Must be available off shift to answer staff queries and find cover for absences
- Must be available to come in at short notice in case of last minute absences
- Weekly rotas given 1-2 weeks in advance with variable shift lengths and ending times

Benefits include:

- Free staff food and drinks on shift
- 20% staff discount for you and your whole table (up to 6) when not on shift
- Good rates of pay with regular appraisals and possibility to review pay rate reflecting performance
- A fun and supportive working environment
- Opportunity to work in a newly refurbished restaurant
- Creative events input for right person