

Aspen Cafe - Catering Front of House Supervisor

Following significant changes to the way we are now running our catering operation, including moving to table service, we are looking to appoint a Front of House Supervisor.

This role will be for 8 or 9 days work a fortnight and will involve:

- **Working alternate weekends**
- **Helping to ensure the smooth running of the Front of House operation which includes:**
 - **Greeting and Seating Customers**
 - **Taking Food and Drink orders at the table**
 - **Inputting orders into the till system**
 - **Taking Food and Drinks to the table**
 - **Preparing Hot and Cold drinks. You will be able to use a barista coffee machine to make coffee to a high standard.**
- **Cleaning and tidying tables, floors and the catering environment during the day**
- **The Supervisory role will include helping the managers to ensure all the above roles are carried out to high standards. It will also involve taking more responsibility when managers are on Holiday.**
- **We employ a range of full time and part time, staff, along with Students, and it is essential that you have the ability to communicate with people in the right manner to ensure the smooth running of the front of house operation.**
- **You will be well presented, and also have the ability to communicate appropriately with customers.**
- **You will have experience in the catering trade, preferably in a similar environment.**

Application deadline: 31/08/2020

Additional pay:

- **Tips**

Benefits:

- **Discounted or Free Food**
- **Employee Discount**
- **On-site Parking**

Schedule:

- **8 Hour Shift**
- **Weekends**

Please download an application form, call in to collect one, or contact us to send you one out. Completed application forms can be returned to hr@bosworthsgc.co.uk, or dropped into our Info Desk, or posted to HR Department, Bosworths Garden Centre, Finedon Road, Burton Latimer NN15 5QA