

Opportunity for a Café/Bar Supervisor

Purpose of the role

To supervise the operation of the café/bar and ensure quality products, customer service, standards and profitability in a safe environment.

Duties include:

Supervising, training and motivate a flexible team of staff and volunteers
Maintaining systems for controlling stock levels and minimising waste to ensure that budget levels for gross and net profit are met.

Hours of work

Standard hours are 15 per week involving two 7.5 hour shift on a Thursday/Friday and Friday/Saturday rotation. On occasions, shifts would change to include evenings and Sundays.

Experience and Qualifications

Experience of staff supervision and a food-handling qualification are essential.
A first-aid certificate is desirable.

Making an application

CV's should be forwarded to info@thewitham.org.uk by 27th April 2021.