

Bar and Restaurant Supervisor job description

The Barge Inn is looking for a professional, outgoing, dynamic bar supervisor. The right candidate will have outstanding presentation skills and a welcoming personality, able to address customers and colleagues alike in the most professional and courteous manners. With attention to detail in all aspects of the customer journey, you will have a proactive approach taking the initiative to deal with problems and opportunities. With excellent communication skills, you will have the ability to build positive relationships with colleagues and customers and ensure a collaborative approach to work.

You will have proven working experience in a similar role, with working knowledge of cash register and ordering systems. This represents a great opportunity for an individual with a passion for food, wine and service. You will receive appropriate training, increase your knowledge and have the chance to develop your career in the field.

You will be given the responsibility to run every area of the business, from opening and closing procedures to customer service, security, banking, administration, ordering goods and stock control. You will be in charge of the day-to-day running of the Bar, including reservations, events, table service, stocking up fridges and shelves ensuring appropriate stock rotation and shelf life of products is followed. You will ensure the daily cleaning maintenance of the glasswasher and coffee machine, weekly cleaning of beer lines and wine preservation systems maintenance. You will guarantee cleanliness standards are met at all times, as well as keeping the restaurant organised and stocked up ready for service. You will supervise the work of other bar staff and coordinate the activities of food service with the kitchen.

The Bar and Restaurant Supervisor must be a people person, genuinely interested in others and with a passion to exceed customer expectations. You will be required to learn and understand the food and drink strategy of the business, acquiring key knowledge about our products and advise all customers, understanding their needs and preferences. The role requires a hands-on approach, helping out in other areas of the business when required, such as the kitchen, cellar etc. as well as flexibility and willingness to work long hours on your feet, including weekends and bank holidays.

You will have an understanding of all statutory and legal requirements, including fire, Health and Safety, food hygiene and licensing, as well as financial targets, costs and GP. Commercially aware, with experience in stock taking procedures, the ideal candidate will hold a personal licence and WSET Intermediate certificate (level 2) or equivalent.

Contract: full time

Salary: commensurate with experience.

Benefits: Food and accommodation provided

Location: Wiltshire