

JOB DESCRIPTION

Title: Front of House Staff (Waiting & Bar)

JOB PURPOSE

As Front of House Staff, you will work as part of a rota system and in line with the business needs.

You will be required to serve clients to both food and beverages to a high standard in a busy conferencing and banqueting centre.

You will be required to work as part of team and Duty Supervisor to ensure the smooth running of both the food & beverage departments

KEY RESPONSIBILITIES & ACTIVITIES

- Waiting on clients during functions and maintaining a high level of serving standards
- Ability to work in a busy food environment and beverage
- Ability to serve both in the bars and to the clients table
- Ensuring that the equipment and departments are kept clean at all times
- Ability to learn the processes of each department and adhere to the business standards

PERSONAL SPECIFICATION

- Love to work in a busy customer facing environment
- Ability to learn a high-quality silver service standards
- Work to health & food safety standards
- Pro-active and reliable

EXPERIENCE AND REWARDS

- Previous experience is preferred but not essential
- Full training on all department, health and safety and food hygiene will be given
- Salary meets both National and Living Wage requirements
- Paid holidays (based on hours worked)
- Contributory workplace pension scheme

Please note: All applicants must be eligible to work in the UK and will be required to pass a full police check due to the nature of the business.

To apply please email tammy.dibb@tallyhouk.com with a cover letter and full CV

