



Malvern Theatres Job Advert / JD

Position:	Catering and Bars Assistants
Employer:	VCP@ Malvern Theatres Malvern
Location:	
Responsible to:	Line Supervisor / Management
Closing Date:	June 2021
Interviewing:	On Going May June 2021
Position:	May 2021 Catering and Bars Assistants and Supervisors

Malvern Theatres are looking for a team of casual and part time Catering and Bars Assistants and supervisors to work at Malvern Theatres in the delivery of catering services for the thriving day and event day business.

Main Role

To deliver high-quality food and drink service to customers on daily and event Days.

To organise bars stocks and set up rooms and tables to suit business levels, quality service delivery and ensure business meets all health & safety & environmental health requirements.

To take responsibility for the front of house and bars pre and post service in their set up and clean down and set up and clean all the crockery, cutlery, glass wear and equipment.

Supervisors to manage the team and front of house delivery

Duties

- To assist in ensuring cleaning areas under your control are maintained to a high standard in accordance with pre-open and closing schedules / check lists.
- Comply with all regulations regarding Health and Safety and Food Hygiene including specific Company and Venue procedures.
- To gain an understanding and follow Company customer care training, quality systems and procedures.
- High quality customer service and care ensuring customers have excellent service throughout their stay.
- To assist in taking necessary steps to ensure the all front of house and bars areas complies with Food Hygiene Regulations and Health and Safety Act.
- Work as part of a team and take orders from their line supervisor



Miscellaneous Responsibilities

- To report, and where possible take action for, any incidences of fire, damage, loss, breakdowns or other occurrences that effect service, safety of fellow staff and customers.

<u>Qualifications</u>	<u>Essential</u>	<u>Desirable</u>
Level 1 or above Food Hygiene Certificate/ Pass the Club Induction	✓	
Relevant qualification in Health & Safety		✓
<u>Experience</u>		
Customer facing experience		✓
Relevant experience of working in retail / hospitality	✓	
Working as part of the team to ensure catering hygiene standards are delivered to the highest standards		✓

<u>Skills and Qualities</u>	<u>Essential</u>	<u>Desirable</u>
Excellent organisational skills		✓
Ability to work under pressure	✓	
Attention to detail and the ability to identify and solve problems		✓
Good communication skills and outgoing personality	✓	
Ability to use a till		✓
Ability to work flexibly including evenings and weekends	✓	
Ability to delivery excellent customer care, polite, good attitude and smile!	✓	

Please send your interest : email / cv to mfirth@venuecateringpartner.co.uk