



Job title: Bar and Café Supervisor

About us:

Caversham Lakes founded in 2020, is a lake in the heart of the Thames Valley. We offer a wide range of activities from open water swimming, SUP boarding, kayaking, canoeing & aqua park. We also have over 40 acres of parkland for camping and glamping with a private island available for weddings, parties and celebrations.

Caversham Lakes is a fun and safe destination for families & friends and we rely on our teams to provide a fantastic and memorable experience for all our guests.

Main purpose of job:

You will be required to supervise a team of Bar Staff and Café Staff and help them to prepare meals, drinks and snacks for customers at the lake while maintaining a high standard of customer service. With support from your team, you will ensure the smooth running of the bar operations and deliver the highest standards exceeding customer expectations

Department: Food and Beverage

Main duties

- Ensure that all Bar and Café equipment is in good working order
- Ensure the Bar and Café opens and closes on time and is ready to trade
- Create weekly work schedules and station rotation schedules for staff and report payroll info
- Assist the F&B Manager with planning of activities and stock for a week or month ahead
- Restock and replenish inventory and supplies
- Assist in the induction of new staff, providing shadowing shifts where necessary
- Actively ensure that health and safety and licensing legislation is being observed
- Follow all Till and Cashing up procedures and ensure all staff are following them correctly
- Assist in cash handling procedures
- Give regular feedback to F&B Manager on stock control, stock to cash ratios,
 - weekly / monthly stock figures etc
- Ensure stock rotation occurs and stock is 'held' in the correct manner, recording any wastage
- Help the team prepare alcohol or non-alcohol beverages for bar and restaurant patrons especially in busy periods
- Help the team prepare meals, snacks and drinks, (hot and cold) especially in busy periods
- Check customers' identification and confirm it meets legal drinking age
- Undertake any additional relevant ad-hoc work as reasonably requested by the F&B Manager



CAVERSHAMLAKES

SWIMMING • WATERSPORTS • EVENTS

Skills:**Essential**

- Previous relevant Bar/Café experience
- Level 2 food hygiene certificate
- Ability to work within a team and supervise a shift
- Excellent customer service skills
- Good time management
- High standards of honesty and integrity
- Strong work ethic and totally reliable

Desirable

- Experience of events in a front of house role
- Able to speak a second language
- Educated to A level or equivalent

Salary: £19,760 per annum**Contract Type:** Fixed Term - Zero Hour**Last updated:** *January 2021*