

Front of House Assistant – Part Time

8 days a fortnight, including every Sunday.

Working 11 – 5 Weekdays and 10 – 4 Sunday

Week 1 Tuesday, Wednesday, Friday & Sunday

Week 2 Monday, Wednesday, Thursday & Sunday

Join our busy restaurant team who cater for an exceptional number of customers every day. We are known for our fresh home cooking, offering a full breakfast and lunch service every day, along with our amazing homemade selection of cakes and desserts and our award winning afternoon teas!

We are proud to hold a reputation for delivering exceptional customer service and want every customer to leave feeling like they have been greeted warmly. If you would like to join our outstanding team within this family run business, applicants must be outgoing and happy to talk to customers. In return we offer training, time and a half pay at weekends and no evening hours.

Key duties

- Assist customers with our counter service, including barista drinks and till (knowledge of special dietary requirements will be required - training given)
- Take food from the hot pass to customer's tables in a timely manner, interacting confidently with customers and colleagues
- Assist customers so that they feel welcomed and well attended to – for example helping to carry trays, move chairs, fetch high chairs etc.
- Ensure the restaurant floor, condiment stations and hot pass remain stocked and clean at all times
- Clear tables of crockery and cutlery, in a timely manner, and keep all customer areas including the floor clean and tidy
- Collect, wash and store crockery, cutlery and catering utensils, ensuring a continued supply to kitchen and front of house.
- Operate industrial dishwashers, with the need to hand wash some items.
- Take part in cleaning as required and maintain scrupulous cleanliness of all areas covered under your place of work

Your capabilities

- Must have recent experience of working in a waitressing, hospitality or catering role, although applications will be considered from those in other customer service roles.
- Must be outgoing and happy to talk to customers, with an optimistic and approachable manner
- You must be customer-focused; a compassionate individual who can recognise when customers or colleagues need help, and can problem solve
- Ability to work as an effective member of our team, with excellent communication skills. You can use your own initiative and motivation to identify and complete tasks.
- You have a flexible approach to working, and are happy to do a variety of tasks as required across both dish wash and front of house
- You must be able to bend, lift and carry items as required and sustain long periods of time on your feet

- Good standard of English and Maths

Requirements

- Working 8 days a fortnight, including every Sunday
- You'll need to work some bank holidays, but will be given a day's holiday in lieu and paid time and a half
- Good communication and customer service skills
- Good standard of English and Maths
- Smart appearance
- Minimum age 16

Working with

- Report into the Restaurant and Catering Manager
- You'll work alongside cooks/chefs and assistants

Rewards and Benefits

Salary to be confirmed dependent on skills and level of experience. In addition you will receive the following benefits:

- **Discount** – after one year employees are entitled to receive a 30% discount for the garden centre (some exceptions apply)
- **Paid holiday** – holiday entitlement is 20 days per year, plus bank holidays. Restrictions apply.
- **Annual Christmas bonus**
- **Part-uniform** provided
- **Training & development**, as required. We have an e-learning scheme called GROW, and also take part in other training with product suppliers and external trainers
- **Free parking**