



Food and Beverage Supervisor

The Role

This role will involve preparing and serving food and drinks to customers. The ideal candidate will take a lead leading the team on shift whilst driving through exceptional customer service, safety and quality.

Hours

Typically Weekend and Evening work between 20 - 32 hours per week

About you

The ideal candidate will have a background in F&B at a supervisory level. To work at Rush you need to be able to communicate with adults and children in a polite, friendly manner. During our busy times Rush is a vibrant, energetic and most importantly fun place to work!

Key Responsibilities

- Deliver exceptional customer service
- Maintaining the highest Food Safety & Health & Safety standards
- Deal with customer queries & complaints in a professional & courteous manner
- Assist in the Introduction of new products & promotions, ensuring this information is passed through to the team
- Take a lead role in the training & mentoring of new staff members.
- Deal with deliveries & report any loss or damage.
- Maintain accurate stock control
- Take a lead role in achieving all financial targets set by the senior management team.
- Report back to the Operations Manager highlighting team performance, areas of concern and sales.

Benefits

- Competitive pay of up to £9.45 – dependant on experience
- Flexible working
- Staff discount on services and food.

Click here <https://forms.office.com/r/222qEUcTG5> or scan to apply

