

JOB TITLE **Catering Supervisor (Front of House)**

REPORTING TO **Deputy Catering Manager**

Role

Grandstand Stoneleigh Events is looking to for a Catering Supervisor to join their hardworking, energetic team.

This a fixed term contract with the min length of 6 months, with the option of extending.

Duties and Responsibilities

You will be a full-time member of the team working in a busy environment. You will be tasked with supporting the management of Stoneleigh Events catering to the highest possible standards.

This will include:

- Running functions and events including being the main point of contact.
- Supervising temporary and bank staff whilst working at events to ensure that standards of service remain high.
- This will also include ensuring that Health and Safety protocol is always followed by all staff.
- Maximise sales opportunities at events.
- Working in front of house positions as required and cash handling.
- Helping with set up of events including some lifting.
- Cleaning of Work stations/food preparation areas to ensure Food Hygiene Legislation is followed.

The role is due to be 40 hours per week. However, there will be some weeks that you will be required to work more than this due to the demand of the events.

Skills and experience

- Previous Catering experience is essential.
- Food Hygiene minimum Level 2 (essential).
- Health and Safety desirable (not essential).
- Proactive and calm attitude to working in an ever-changing environment.
- Previous experience of managing staff.
- High standards of organisation and appearance.
- Experience in a range of catering events ranging from small intimate dinners to large conferences and events.

Location

Stoneleigh Park

Additional Information

Due to the location of the role and the hours that you will be expected to work, access to your own transport is required as public transport will not get you there.