



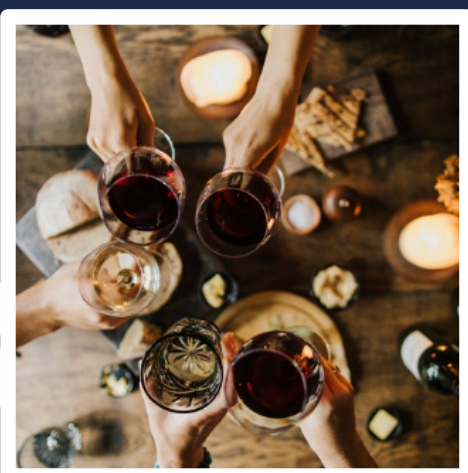
Career Paths

Front of House

Restaurant

WAITER

Being a part of the FOH team involves taking care of our customers and providing excellent customer service every time. We want our customers to have an enjoyable and memorable dining experience!



FOH SUPERVISOR

As the Front of House Supervisor, you will be watching over the day-to-day operations and will look after service, ensuring that both the team and the guests are always smiling, while also overseeing guest interactions, reservations and ensuring a welcoming atmosphere.

RESTAURANT SUPERVISOR

As a restaurant supervisor, responsibility increases; from being able to host events with confidence, to ensuring both the Front of House and Back of House team are service ready.



FOH MANAGER

As a manager, you should know how to look after your team and the operations of a shift, with an extensive knowledge on service and an expertise of the skills required to ensure the best experience for our guests, while being a strong leader, and having excellent communication with your team!



RESTAURANT MANAGER

Communication is key! As the restaurant manager you will need to be able to successfully manage service, managing both your FOH and team and communicating to the BOH team to ensure a smooth and enjoyable service.



Career Paths

Front of House



Bar



BAR TEAM

Working behind the bar will mean that you work with your fellow bartenders, preparing a variety of drinks from cocktails to ales, while providing exceptional service for our customers!



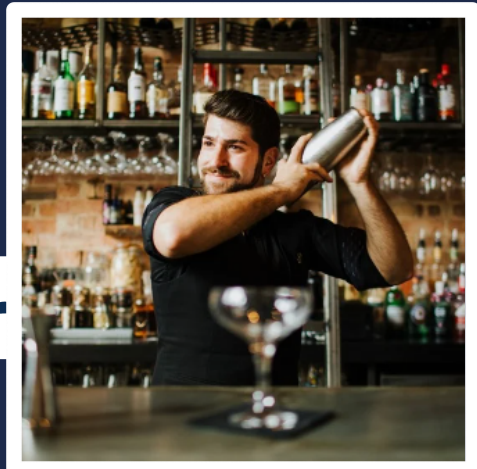
BAR SUPERVISOR

As a Bar Supervisor, you will help lead our bar team, overseeing the daily operations, ensuring a high standard of service, and maintaining a welcoming environment for our guests. Along with the role of Bar supervisors come some more responsibilities, such as managing stock, helping the bar team, and ensuring compliance with health and safety regulations.



BAR MANAGER

As the Bar Manager, you will have an increased responsibility; training and managing the team to ensure their development as a part of the bar team, developing exciting new drink menus, optimizing profitability, and maintaining consistently excellent service!





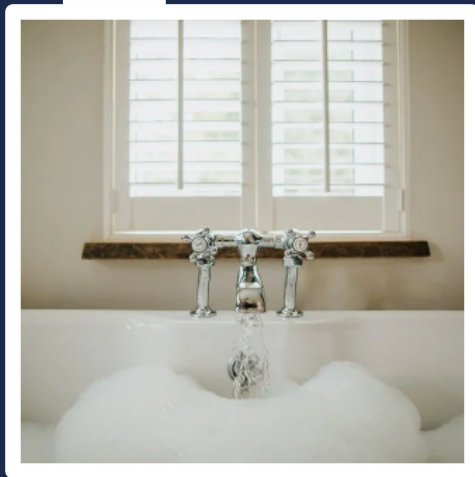
Career Paths

Front of House

HouseKeeping

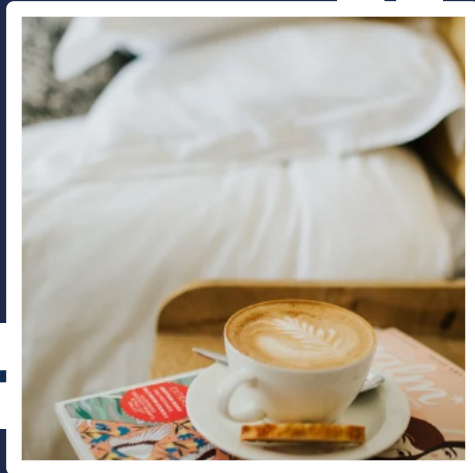
HOUSE KEEPER

Being a part of the housekeeping team means that you are responsible for the upkeep of our sites, ensuring that they are kept squeaky clean and looking cosy and welcoming!



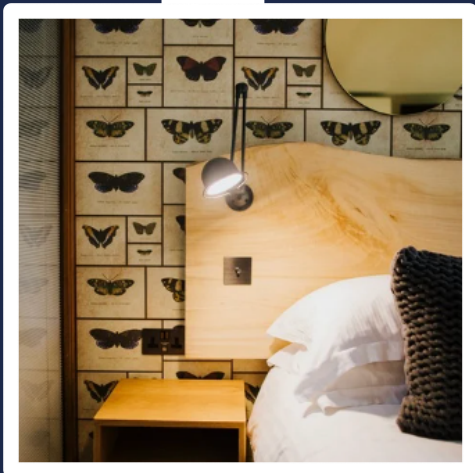
HOUSEKEEPING SUPERVISOR

The role of the housekeeping supervisor is a hands-on role that includes assisting the housekeeping team in ensuring that every corner of the site reflects the warm and inviting atmosphere that we are proudly known for, as well as being responsible for maintaining high standards of cleanliness and having a keen eye for details.



HOUSEKEEPING MANAGER

As a manager, you will look out for your housekeeping team, making sure that they are working with a smile, and keeping our establishments at the highest standard of cleanliness and comfort. You will also manage daily operations, train team members and maintain the unique characteristics of our sites, making sure that guests are leaving feeling refreshed and happy.





Career Paths

Management

ASSISTANT GENERAL MANAGER

Time to roll the sleeves up and get stuck in! As the Assistant General Manager, you will be working with both your FOH and BOH team, to guide and support them where needed, while also assisting the operations of the site, to make sure service is excellent every time. You will be a role model to your team and should work to uphold the commitment to an excellent guest experience. Not only will you manage your team, but you will also manage the day-to-day operations of the site, from stock to health and safety.



GENERAL MANAGER

The General Manager makes sure the site is operating smoothly and effectively, by managing and training team members, overlooking all elements of the business, from customer satisfaction to financial performance. Leadship and communication is key in this role, as your staff will look to you for their support and confidence. Maintaining a happy team is key to ensuring excellent service and therefore happy customers!

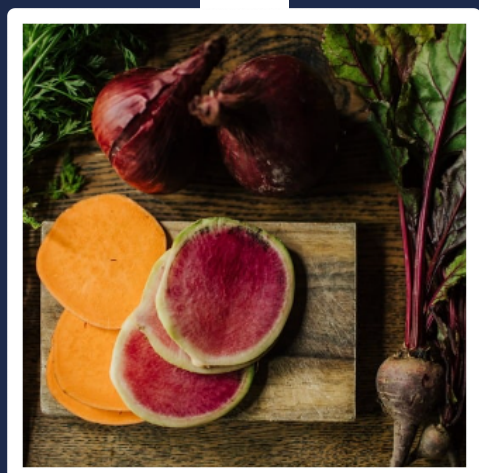




Career Paths

Back of House

Roles



KITCHEN PORTER

As a Kitchen Porter, you will be in the heart of the kitchen and are integral to keep operations running smoothly, with the responsibility of keeping the kitchen maintained and hygienic, washing dishes and helping the chefs with food prep.

COMMIS CHEF

Working as a Commis Chef means that you will be assisting in the preparation of food, and contributing to make our delicious menus at an excellent standard, all while developing your own culinary skills

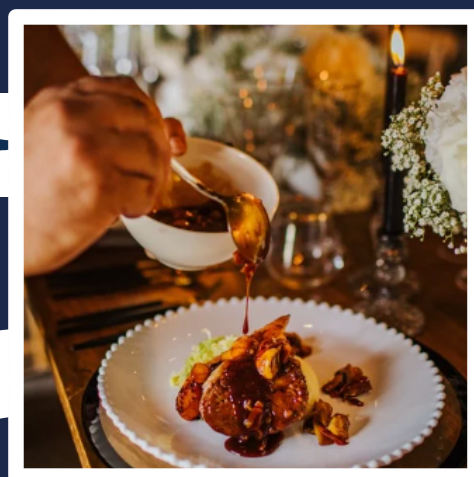


CHEF DE PARTIE

With your knowledge and confidence growing in the kitchen, you'll take on your own section, ensuring dishes are served to excellent standards of quality and presentation, while also being a flexible member of the team, helping when and where is necessary for a smooth service.

JUNIOR SOUS CHEF

As a Junior Sous, you will work closely with the sous chef during service and in menu development. You will begin to oversee and assist in the preparation and presentation of dishes, working as an example to other members of the kitchen.



SOUS CHEF

The Sous Chef works closely to the Head Chef in order to ensure that each dish leaving the kitchen is of an outstanding quality in terms of preparation and presentation. You will also be responsible for your team, and be mentoring other chefs, and maintain a smooth and positive kitchen environment.



HEAD CHEF

As Head Chef, you will be the creative force behind the food you prepare; responsible for crafting innovative and exciting food and an excellent service, while also managing the kitchen with a positive and focused attitude. You will oversee all elements of the kitchen to ensure that it works well as one team.

