

Full-Time Catering Supervisor

We currently have an opportunity for someone to join our Catering Team, supervising our various food & drink outlets across the Paradise Wildlife Park site.

Our aim is for every customer to have a brilliant experience, every time they visit, which includes serving hot and cold food, drinks and snacks in a clean and friendly environment. As one of our Catering Supervisors, you'll be part of making that happen, whether you're organising the preparation of food, overseeing customers being served on the till or being out in the dining areas or Park Kiosks ensuring we meet all our customers' needs. We want people with the ability to work in a fast-paced, high energy environment, who can greet everyone with a genuine smile and lead by example.

To join us as a Catering Supervisor you'll need to be confident in welcoming and dealing with diverse groups of people and in guiding and instructing other members of the team. Good communication skills are essential, as is the willingness to work flexible hours (especially on weekends and during school holidays). You'll also need to understand the importance of maintaining high standards of quality, service and cleanliness. The ability to maintain high energy levels whilst working efficiently and productively are essential and your appearance should be smart and clean.

Duties include:

- Ensuring smooth running of the Park's outlets by:
 - Supervising the day-to-day running of food outlets, keeping outlets clean and tidy at all times
 - Operating and balancing tills, undertaking banking duties and accurately handling cash, cheques and credit/debit card transactions (and training others to do the same)
 - Assisting with regular stock checks and annual stock takes
- To work according to directions given by Catering & Events Managers to comply with Health & Safety regulations, fire safety procedures, COSHH, infection control and food hygiene, and ensuring other members of the team do the same
- Help set up for functions/events and pay attention to detail to ensure the highest standards
- Duties include washing and cleaning of floors, crockery, utensils, work surfaces and other equipment
- To ensure HACCP's processes are followed and recorded as required

Job Requirements (Essential)

- Previous experience of working in a catering environment
- Excellent communication and interpersonal skills; ability empathise and engage with staff and visitors
- Excellent customer service skills

Job Requirements (Desirable)

- Full, clean driving licence

Working Conditions

- 09.00-18.00 Mar-Oct, 09.00-17.00 Nov-Feb; 5 over 7 days per week to include at least one weekend day
- Occasional early and late working will be required to accommodate deadlines or special events
- We give statutory holiday entitlement
- This position will pay initially at £16,500 PA, which will be reviewed on the successful completion of a 6-month probationary period

To apply, please send your CV and a covering letter to james@pwpark.com stating the reference CATERING SUPERVISOR in the email title. Any applications through other channels will be disregarded. All successful candidates will be contacted via email to arrange interviews.

This vacancy will close as soon as sufficient applications have been received, therefore you should submit your application as soon as possible.