

Job Description



Food and Beverage Manager - Village Pub

Salary: £14.35-£16.00 per hour, depending on experience (plus Service Charge amounts calculated monthly).

Employment Type: Full-time (45 hpw based on Lunch and Dinner Shifts across the week)

Benefits: Company Pension, Employee Discount, Free Parking, Uniform provided, Opportunities to progress within the group.

About Us:

Nestled in the heart of our picturesque village, we are a welcoming and vibrant local pub offering exceptional food, drinks, and hospitality. Our unique twist comes with the addition of an outdoor cookery school, where we specialise in the exciting world of over-fire cooking. Whether it's a rustic BBQ, wood-fired pizza, or the art of slow-cooked meats, we celebrate the flavours and techniques of cooking over an open flame.

We're looking for a passionate, hands-on Front of House Manager to join our team and lead the pub's Front of House function. If you have a flair for hospitality, an interest in food, a love for creating memorable experiences and you care about the people we serve, this could be the perfect role for you.

Key Responsibilities:

- **Pub Operations:** Oversee daily operations of the food and drinks service, maintaining exceptional standards within cellar processes, ensuring everything runs smoothly, from opening to close.
- **Staff Management:** Lead the Front of House by example; motivate and inspire, creating a positive and supportive working environment for all.
- **Training:** Proficient in all bartending techniques with a full understanding of drink recipes and the ability to effectively train the team to the highest of standards.
- **Customer Experience:** Provide an exceptional guest experience by fostering a welcoming, friendly, and efficient atmosphere for locals and visitors alike.
- **Excellent time management** demonstrating abilities to prioritise tasks effectively during peak hours and to work well under pressure in a fast-paced environment.
- **Food & Drink:** Work closely with the kitchen team to ensure the food offerings maintain high standards. Assist in menu planning and food pairing, offering feedback from the perspective of our customers.
- **Health & Safety:** Knowledge of food, health & safety practices to ensure compliance with all regulations.
- **Budgeting & Stock Control:** Manage stock levels, effective ordering, and financials, ensuring the pub runs efficiently and profitably.

What We're Looking For:

- Previous experience in pub and staff management within hospitality, or a similar role, for at least 2 years.
- A passion for food, with a particular interest in fire-based cooking techniques or outdoor cookery.
- Strong leadership skills, with the ability to inspire and manage a team.
- Excellent customer service and communication skills.
- An ability to manage both the day-to-day operations and special events.
- Knowledge of health & safety regulations, particularly in public house based environments.
- Creative, with an eye for innovative ideas to bring new experiences to our pub and cookery school.
- A flexible, hands-on attitude, with a passion for working in a community-focused business.

Why Join Us?

- Become part of a passionate, close-knit team in a unique, village-based pub.
- Work in an innovative environment with opportunities to be involved in the exciting outdoor cookery school.
- Competitive salary and benefits, with opportunities for growth and development.
- A chance to get creative, making your mark on our menu, events, and overall experience.

How to Apply:

If you're ready to lead a special, hands-on team and become part of our little pub's exciting journey, send us your CV and a cover letter detailing demonstrable experience and why you'd be a perfect fit for this role.

****Applications that are received incomplete will not be considered****

We look forward to hearing from you!



01722 790633

High Street, Berwick St James, Wiltshire, SP3 4TN

www.bootinnberwick.co.uk



accounts@bootinnberwick.co.uk

Person Specification



| Requirement | Essential | Desirable |
|--|-----------|-----------|
| Relevant knowledge and experience | | |
| 3 Yrs experience of working in a restaurant or equivalent style food service establishment | - | |
| 2 yrs experience of managing all cellar processes | - | |
| Experience of contributing to, implementing, and evaluating new and exciting menus | | - |
| Experience of working with budgets effectively | - | |
| 1 yrs evidence of managing budgets, stock control and wastage | - | |
| 2 yrs line management experience | - | |
| An interest in current food trends | | - |
| Qualifications | | |
| Personal Licence Holder | - | |
| Hospitality recognised hospitality qualification / Minimum NVQ level 2 or equivalent | - | |
| Level 3 or higher qualifications | | - |
| Cellar Management | - | |
| Minimum level 2 qualification in Food Safety | - | |
| Minimum level 2 qualification in Health and Hygiene | - | |
| Aptitude, skills, and abilities | | |
| Highly developed interpersonal skills: able to build and manage relationships at all levels; maintains personal effectiveness and resolution-focus in conflict situations; works collaboratively and represents alternative points of view | - | |
| A positive attitude towards work and exceptional communication skills | - | |
| The ability to help the business organically grow and meet the demands which Roam Catering Ltd can deliver | | - |
| Highly organised; capable of proactively managing a broad portfolio of activities | - | |
| Personal attributes | | |
| Committed to ongoing professional development and to maintaining awareness of developments in the field: Self-aware, open to feedback, and personally resilient | - | |
| A high standard of personal hygiene and a smart appearance | - | |
| Acts as an ambassador for Roam Inns Ltd and its culture and values | - | |