



PERCY FRENCH  
AT SLIEVE DONARD

Are you passionate about food/beverages, people and guests, with a dynamic, innovative, and resilient, modern day commercially focused approach? Are you a self-starter and a completer who supports your Line Manager and inspires your team to deliver an exceptional guest experience in your Food and Beverage Offering?

If so, here at the Percy French we are now offering an amazing opportunity for an exceptional hospitality professional to apply for the position of **Food & Beverage Supervisor** who will supervise and support the day to day business and its team members.

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<b>Job Description:</b>	<b>Food &amp; Beverage Supervisor (Percy French)</b>
<b>Working Hours:</b>	<b>Full Time</b> <b>(The role will involve working shifts, evenings, and weekends)</b>
<b>Job Type:</b>	<b>Permanent</b>
<b>Job Reference:</b>	<b>20SDH012</b>
<b>Closing Time &amp; Date:</b>	<b>28 February 2020</b>

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**Job Summary**

**Responsible for:**

- Assisting the Manager in the Supervision of the Percy French, for the greatest enjoyment of the guests and maximum profit contribution.
- The effective leadership of the employees in the absence of the Management Team, ensuring the efficient operation of the department and the delivery of Hastings product and service standards.
- Greeting and seating guests when required with a warm and professional welcome on arrival.
- Planning, organising and prioritising to ensure that our guests' expectations are exceeded.
- Matching the level of service provision and presentation to exceptional standards.
- Ensuring a seamless link between all department like restaurant or kitchen as necessary at all times.
- Responsible for overseeing the team and making sure that the bar and tables are cleared and set for service quickly and efficiently.
- Training the staff as required in the relevant mannerisms towards the delivery of an extremely effective and efficient service.
- You will ensure quality standards and procedures are fully understood and implemented, and daily checking procedures are fully applied.
- Ensuring all areas, fixtures and equipment are properly maintained and presented to the required standards.
- Ensuring a safe environment is maintained in compliance with health, safety, fire, hygiene and security legislation and company policies and procedures.

**What you will need (Essential Criteria):**

- 6 months or more experience working in a Supervisory or Team Leader role within a sales and service orientated environment.
- 6 months or more experience working with a Restaurant or Bar Setting.
- Customer focused approach with a passion to deliver excellent customer service
- Ability to work under pressure within a team.
- Excellent verbal communication skills.
- High standards of attention to detail.
- Ability to work under pressure within a team.
- Excellent verbal communication skills.
- Excellent presentation and grooming standards

**What's a bonus (Desirable Criteria):**

- 6 months or more experience of leading a team in a Hotel/ Restaurant setting, as well as weddings, functions, conference, and banqueting duties.

**The Rewards:**

- Competitive Salary
- Corporate Uniform
- Excellent Training and Development Opportunities
- Discounted team member rates in our Spa and Gift Shop
- Discounted Accommodation rates in all the Hastings Properties
- Free team member meals provided while on duty
- Free Car Parking

**What Next:**

To apply, please forward your CV together with a covering letter detailing how you demonstrate the essential criteria listed above to Sinead Brown (Human Resources) [hres2@sdh.hastingshotels.com](mailto:hres2@sdh.hastingshotels.com) .