



SUPERVISOR

JOB BRIEF

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HIGHLY COMPETITIVE REMUNERATION

ARE YOU AS PASSIONATE ABOUT
PEOPLE AS FOOD?

- Highly competitive remuneration based on experience
- Additional reward based on your achievement
- Excellent work-life balance through flexible hours
- Paid breaks and no split shifts
- Free meals on shift and 30% discount at other times
- Training and support to develop your career, with great progression opportunities

Opening this autumn in the Regency heart of Cheltenham will be a remarkable new destination coffee house that we have proudly named THE FIND.

Reinterpreting the welcoming essence of the original ENGLISH COFFEE HOUSE, THE FIND will provide fine artisan coffees and teas along with an extraordinary selection of authentic, locally-produced food.

Our period building will enhance the experience, with customers attentively served in wonderfully eclectic surroundings that give classic Regency elegance and comfort an entertaining modern twist. We are seeking an energetic and personable supervisor who can play a highly visible role, not only providing our customers with the very best of experience but sharing their knowledge, passion and enthusiasm with customers and colleagues.

A natural interest in managing and developing people is essential as is the ambition to help us establish and promote THE FIND as an exciting new destination for fresh food and drink.

If, having read the job description, you would like to apply for this position, please submit your details and CV via the recruitment page on our website.

We look forward to hearing from you.

THE FIND, 20 REGENT STREET, CHELTENHAM, GL50 1HE
thefind.co.uk

SUPERVISOR



PROFILE:

We are looking for someone who...

Has previous experience of managing people in a fast-moving environment

Is passionate and ambitious about delivering the very best product and customer experience

Can multitask and work calmly and effectively under pressure

Is a good natural communicator who can train, develop and support junior staff

Is dependable and fully committed

KEY ROLES AND RESPONSIBILITIES:

The Supervisor will...

Welcome and interact with customers

Prioritise and manage staff

Ensure customers receive the very best food, drink and experience

Own opening and the closing of the coffee house

Provide the final check on the quality of all food and drink served to customers

Assist the managers in all day operations and be prepared to cover all front of house roles

Help maximise revenue and control costs in ways that do not have negative impacts on quality or service

Keep equipment working by following operating instructions, carrying out preventive maintenance, and troubleshooting breakdowns

Maintain a safe, hygienic and presentable work environment, following approved operating procedures, food safety guidelines and health and safety regulations

Enhance our reputation by constantly seeking opportunities to add value and improve quality

Next Steps

If you have the talents we are looking for, please apply online with your CV, detailing your experience, skills and suitability, please contact DAVID ORME email david@thefind.co.uk

To apply, please submit your details and CV via thefind.co.uk recruitment page.