Bar Supervisor

About us

We have an exciting opportunity that offer plenty of scope to develop a successful career within hospitality supporting the following Nottingham Venues properties:

Set in 330 acres of the University of Nottingham's landscaped parkland **Orchard Hotel** is a stylish, award winning, eco-friendly hotel. With 202 bedrooms, a variety of meeting rooms, brasserie restaurant, bar and terrace.

East Midlands Conference Centre has recently completed a £2.1m refurbishment, sited adjacent to the Orchard Hotel, providing events for up to 1000 delegates.

Main purpose of the role:

Our restaurants, bars and conference centres are engaging and fun places to work, being a central part to our guest's overall hotel experience. Working closely with the F&B Leadership Team, you'll be involved in all aspects of the day-to-day operation of the department, focusing on delivering fantastic service to our guest's time and time again.

You'll also be responsible for checking duty management, reviewing, and monitoring cash floats, stock levels and ensuring equipment is well maintained.

Additional duties include:

- Supervising and co-ordinating the F&B operation in the Bar, ensuring the high standards expected by guests are upheld

- Greeting and serving guests in a prompt, professional and friendly manner

- Cashing up, record keeping and shift management duties

- Having expert knowledge of our food and drinks menus and hotel facilities

- Supporting the F&B management with the development of the bar offering

- Organising, briefing, and preparing the F&B team prior to shift

- Assisting in cleaning duties and maintaining a safe environment

- Training, coaching, and motivating the team to follow our high service standards, communication between all teams to ensure an excellent guest experience.

- Assisting the F&B management team with upselling initiatives, thinking of new and creative ideas to motivate the team to sell in a discreet and professional manner.

- Support F&B management with any needs as required and assist with achieving financial targets

- Assist in keeping operating costs to a minimum by efficient and responsible use of resources.

The ideal candidate:

You will have strong operational bar experience, ideally at supervisory level, although we will consider applicants who can demonstrate their ability and drive to move to the next level in their hospitality careers. You will be an advocate for the business and have excellent interpersonal skills, with the ability to communicate and engage effectively at all levels, be able to work on your own initiative, stay calm under pressure and have the ability and willingness to put the guest at the heart of everything you do.

What we can offer you

- 25 days Holidays plus bank holidays, or a day off in lieu if contract requires you to work. PLUS, an extra day holiday for each years' service (up to a maximum of 5 years)
- Real living wage employer
- Opportunity to be part of a contributory Pension scheme
- Free meals and refreshments when on duty
- Excellent training and development opportunities through our internal training program and support with professional qualifications
- Employee wellbeing support via our Employee Assistance programme
- Discounted rates for both you and family and friends in our hotels and restaurant
- Discounted membership at the University sports facilities
- Access to a range of retail, technology, and holiday discounts through the Nottingham Venues discounts platform
- Cycle to work benefit scheme
- Employee recognition including long service awards and monthly "Top of the tree" event
- Opportunity to earn additional payment by being a member of various employee committees
- Full uniform provided
- £250 recommend a friend incentive

In May 2018 the data laws changed for the better. This means you have better control of your own data and how it's used. We want to reassure you that we treat your details carefully and your data with the utmost respect. So we've updated our Privacy Policy to reflect how we collect, protect and handle your personal information.