

Food and Beverage Supervisor**Division: Aviation****Location: London Southend Airport****Shift pattern: Full-time 42 hours per week****Salary: £17,472 per annum (£8.00 ph)****Reporting to: Food and Beverage Manager****What's the role?**

You will be working in the bar, coffee shop and restaurant and providing the highest quality of customer service to support the business and the brand. The role of the F&B team leader is to ensure the service for their shift runs smoothly. Our leaders will be polite and conscientious at all times and aim to carry out duties to our exceptionally high standards. There will be a requirement to be flexible due to the working hours which will include working different shifts when the business needs you to.

What will I be responsible for?

- Manage the shift accordingly ensuring tasks are done in correctly and accurately.
- Assist with receiving and storage of goods.
- Maintain good food safety, hygiene standards and practices.
- Assists with preparations of food and beverage service in all areas.
- Assists with cellar/stock room operations when applicable
- Assists with the preparation of a food and beverage outlet for service including :
 - Cleaning of equipment
 - Cleaning and maintaining glassware and china for service when applicable
 - Cleaning and preparing all F&B service areas
 - Preparation of Tables
- Comply with Airport rules and regulations and provisions contained in the employment handbook.
- Comply with company grooming and uniform standards.
- Comply with timekeeping and attendance policies
- Actively participate in training and development programs and maximise opportunities for self-development.
- Perform other tasks at the level of the role as directed by your line manager in pursuit of the achievement of business goals.
- Ability to work as part of a diverse team with colleagues from different viewpoints, cultures and countries.

Qualifications and experience:

Key Attributes

- Should strive to achieve excellent standards of customer service, quality and attention to detail.

- ➔ An approachable, friendly and patient manner, together with the ability to work calmly and efficiently in a busy food & beverage environment.
- ➔ Excellent communication skills.
- ➔ Team-centred ethos.
- ➔ Pro-active approach to all work.
- ➔ Flexibility to cover a variety of shift patterns that operate across 7 days.
- ➔ Time management is essential to the role as we aim to provide an efficient and well-oiled service at all times.

Qualifications

- ➔ Basic Food Hygiene Certificate.
- ➔ Understanding of the Hospitality Industry standards, policies and procedures.

Experience

- ➔ Hotel /Restaurant/ Bar Experience
- ➔ Food and Beverage Experience
- ➔ Previous experience in working in a supervisory role.

How to Apply:

All applications should be made in writing to Human Resources at LSAHR@southendairport.com with:

- An updated CV
- A covering letter

Note: For your application to be considered it is essential that you can provide a full 5-year checkable history and are able to obtain a clear criminal record check.

Please provide details of relevant skills, experience and qualifications to support your application.