

***Food and Beverage Team Leader*****Division: Aviation****Location: London Southend Airport****Shift pattern: Full-time 37.5 hours per week****Salary: £9.10ph (£8.50ph during probation)****Reporting to: Food and Beverage Manager & Senior Supervisor****What's the role?**

Requires an F&B experienced passionate, energetic and self-motivated team leader with the ability to demonstrate initiative and to react with pace to daily business requirements. Someone who thrives on setting high standards, leading by example whilst developing and engaging their team to deliver to the required standard. Working under the guidance of the Food & Beverage Manager and F&B Senior Supervisor an F&B team leader will be key in the delivery of a superior level of guest satisfaction, operational effectiveness and driving revenue growth.

**What will I be responsible for?**

- Delivering a superior level of guest satisfaction as a role model and through the F&B team.
- Engage, develop and lead the F&B Team in efficiently operating each outlet, ensuring the highest standards are met, set by your Line Manager
- Support F&B mgt where required with effective recruitment and induction processes.
- Support in effective F&B scheduling preparation and payroll management in line with budget.
- Communicate effectively to the entire team through daily briefings on every shift and on change of shift.
- Stock control and wastage – ensure all outlets are adequately stocked to drive revenue (using weekly stock audit tools provided), hold accountability for stock rotation best practise and correct stock levels to minimise wastage risk.
- Demonstrate a consistent, strong commercial awareness and show initiative, driving revenue and reducing costs.
- Maintain and improve on all F&B key performance indicator results consistently.
- Ensure all F&B team members reach their full potential using the company review and appraisal process to support and manage great performance.
- Knowledge and Adherence of all LSA Company Policies and Procedures for self and the F&B team.

**Qualifications and experience:**

Key Attributes

- Proven Food & Beverage Team Leader/Management expertise
- Excellent problem-solving skills with the ability to think on your feet and work well under pressure.
- Positive attitude and a great energy levels and pace.
- Expertise in performing all duties within F&B.
- Excellent team communication, inclusion and organizational skills.

- The ability to drive performance consistency through large fluctuations in guest pace and expectation.

Qualifications

- Food Hygiene Level 2
- Level 2 Health and Safety

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](mailto: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.

**Please be advised if you have not heard back within 4 weeks of applying, then regrettably your application has been unsuccessful.**