

JOB DESCRIPTION

ROLE: FRONT OF HOUSE

START: ASAP

SHIFTS: 16-30 HOURS PER WEEK

WEEKENDS & EVENINGS

TERM: PART-TIME

REPORT TO: CATERING MANAGER

SALARY: £8 to £12 P/H

ABOUT

Whilton Mill is hub for karting located in the heart of England and motorsport valley. Facilities include; 1200m and 450m flood-lit outdoor kart circuits, 80-seater restaurant, meeting rooms, clay shooting and target sports area, off-road course and large outdoor event space. We have activities available for children and adults, individuals, groups and businesses. Popular activities are; go-karting, meetings, family fun days, quad bike trails, clay shooting, archery and 4x4. A standout feature that separates Whilton Mill from other venues is our recently built contemporary restaurant, The Break Pad. It's an 80-seater destination restaurant, open daily to the public serving lunch, breakfast and dinner.

THE ROLE

Working in a busy restaurant environment, your main duties include taking drinks and food orders using our EPOS system, waiting on tables, and helping to always keep the restaurant presentable.

ATTRIBUTES

Having a warm and friendly personality are valuable attributes in the hospitality industry. You should also be comfortable working in a bustling environment, and at times, under pressure.

RESPONSIBILTIES

- Warmly welcome customers to the restaurant
- Take food and drink order via our EPOS system
- Correctly process payments via our EPOS system
- Serve food and drink orders
- Have knowledge and food and drink offered in the restaurant
- Up sell special offers whenever possible
- Ensure that the bar and restaurant areas are always presentable
- Stock up the bar area when necessary
- Communicate effectively with the kitchen team about food orders and reservations
- Uphold high standards of customer service
- Take table reservations in person or by phone

SKILLS

Desirable; 1 years' experience in a similar role