

## Job Description

Visitor Attraction	Llyn Brenig, Conwy
Job Title	Kitchen Supervisor
Rate Of Pay	Grade 3 (£25,118 - £28,540)
Contract Type	Permanent
<p>Llyn Brenig Visitor Centre seeks a Kitchen Supervisor to join our friendly catering team. The successful applicant will undertake a variety of tasks including working with the Café Manager to maintain and develop high standards of food preparation, cooking and presentation in a customer-focused environment. You will supervise and train café staff as well as undertake stock ordering, delivery processing, till operation and counter sales.</p>	
Who You'll Work With	<ul style="list-style-type: none"> <li>• Catering manager</li> <li>• Café assistants</li> <li>• Activity team</li> <li>• Rangers</li> <li>• Strategy Team</li> <li>• Customers</li> <li>• Local residents</li> </ul>
Work Pattern	Requirement to workdays, weekends and bank holidays
<p>Benefits:</p> <p>As well as a market competitive pay, we offer a range of employee benefits and rewards including:</p> <ul style="list-style-type: none"> <li>• No late shifts or evenings</li> <li>• Free on-site parking at all our sites</li> <li>• 20% off all Welsh Water visitor attraction centres and gift shops</li> <li>• Beautiful views</li> <li>• Training provided</li> <li>• Uniform provided</li> </ul>	
<p>Responsibilities include:</p> <ul style="list-style-type: none"> <li>• In liaison with the Café Manager, to develop and maintain high standards of food preparation, cooking and presentation of meals and snacks for all the Café customers.</li> <li>• In liaison with the Café Manager, to develop and maintain high standards of customer service at front of house.</li> <li>• To display food items and maintain counter stock to maximise income.</li> <li>• To train and supervise cafe staff on their daily duties.</li> <li>• Till operation and counter sales, including cashing up at the end of the day.</li> <li>• In liaison with the Café Manager, to order stocks as appropriate.</li> <li>• Processing deliveries including appropriate storage procedures.</li> </ul>	

- To ensure tables in the café are cleared and cleaned in a timely and efficient manner so they are available for the customers to use.
- Washing up.
- Keeping café, counter, kitchen and storeroom areas safe and clean.
- Being informative to the public on all aspects on the business.
- To work with other departments as required.
- To participate fully in any task as required by the organisation or department as appropriate.
- To comply with Environmental Health procedures.
- To comply with Welsh Water Health and Safety risk assessments, precautions and procedures, to maintain a safe working environment.
- To participate fully in department meetings and training sessions.
- To ensure a courteous, efficient, cafe service is provided and that at every opportunity all site facilities are promoted to encourage all visitors to make full use of all facilities to maximise income via the cafe as well as encouraging bookings for events etc.

#### Qualifications, Experience, Knowledge

##### Essential

- Catering experience
- Practical H&S and Food Hygiene experience
- Customer service knowledge
- Experience in working with the general public
- Ability to work under on initiative
- Till operating skills

##### Desirable

- Commercial experience
- Ability to communicate effectively in Welsh
- Has a good knowledge of allergens

## How To Apply

Email the following to: [brenig.jobs@dwrcymru.com](mailto:brenig.jobs@dwrcymru.com) quoting job title Kitchen Supervisor in Subject Field

- Your CV
- A covering letter to support your application of no more than two sides of A4. Explain why you're interested in the position and provide evidence of why you're suitable, based on the 'Responsibilities' and 'Qualifications, experience and knowledge' sections above
- Name and contact details of two referees.