

**Food and Beverage
Restaurant Supervisor**

The Bull

We require an experienced person with prior quality restaurant & supervisory experience, to assist in the daily running of our 90 cover restaurant.

Responsibilities include, maintaining service standards, maximising sales, staff training and stock control, whilst adhering to Health & Safety regulations.

You must have an excellent attitude towards developing the highest standards of customer care, with good written & spoken English in order to encourage effective communication.

Working hours will vary depending on hotel business, however basic hours are 40 hours per week, working a mixture of early and late shifts, with 5 days out of 7 on rota.

Uniform and meals on duty will be provided and live In accommodation is available if required.