Job Description



Job Title: Bar and Catering Staff

Responsible to: Supervisors; Duty Managers; Operational Managers; Food

&Beverage Manager

Department: Commercial Services

Contract: Casual, term-time only

Hours of work: Zero Hours (flexible according to operational demands,

evenings, weekends and late night shifts available)

Salary: £6.90 per hour (£7.73 per hour with holiday pay)

Purpose of Post: Working as an effective member of the Bar and Catering Team,

the post holder will provide, excellent customer service, maintain high standards of health & safety, ensure high standards and efficiency of

work and maintain strict financial control.

Key Dates: Application Closing Date:

Sunday 13th March

Assessment Date

Wednesday 16th March

Interviews:

22nd and 23rd March

Induction:

25th or 28th April

Start Date:

Week commencing 2nd May

GENERAL DUTIES & RESPONSIBILITIES:

Working as an effective member of the Bars and Catering Team, the post holder will:

- Provide excellent customer service
- Maintain high standards of hygiene, health & safety
- Ensure high standards and efficiency of work
- Maintain strict stock and financial control
- To maintain our high level of service on each event
- Serving drinks and food, keeping all areas of the venue clean and tidy, providing a box office and cloakroom service when required
- When required, complete handover book with details of any problem or issues that have arisen during the shift, e.g. stock levels, faulty equipment etc
- Maintain high level of personal hygiene and appearance, including adherence to uniform standards and the outlets hygiene guidelines.
- Ensure compliance with all legislative regulations and company policy.
- Assist in other Students' Union Venues and events such as the Summer Ball
- To be punctual for shifts, sign time sheets and maintain regular contact with the Union to check hours

STOCK & FINANCIAL CONTROL

- Ensure accuracy of till transactions and security of till card and till at all times.
- Complete staff till cash up as required
- Carry out detailed check of deliveries for accuracy and quality of product
- Timely storage of stock following delivery; ensuring temperature controls are met and records are maintained
- Ensure stock rotation is applied when storing deliveries and that the correct storage method is applied to each product
- Display stock levels should be monitored throughout your shift and replenished as required
- Adherence to portion control guidelines
- Record any wastage
- All employees are responsible for stock security and reporting any issues or concerns as they arise.

HEALTH AND SAFETY

- Ensure high standards of health and safety are maintained at all times
- Complete required cleaning tasks in accordance with the daily and weekly tasks sheet, ensuring the work has been completed to a high standard
- Carry out food safety and equipment checks as required by the worksheets
- Ensure that all required temperature checks are completed and logged
- Ensure the storage areas are kept in a clean, tidy and safe condition
- Ensure any faults or problems with equipment and the venue are reported
- Work in a way that minimises risks to the health and safety and security of self and others

- Ensure all cleaning products and any other substance that could cause a health risk is
 used according to the data sheet contained within the C.O.S.H.H folder for the venue
- To have a full understanding of the fire evacuation procedures for the Students' Union.

LEGISLATION & COMPANY POLICY

- To have a full understanding of the licensing law and all other legislation relevant to your role
- To understand and actively support all company policies relevant to your role
- Complies with all regulatory and SURHUL policies and procedures relevant to the performance of own role

PERSONAL DEVELOPMENT

- With the help of others, reviews own work against the requirements for role and identifies any development areas.
- Identifies with reviewer additional development areas which will provide support to the team
- Ensure personal mandatory training is up to date including online Food Safety
- Ensure participation in all departmental training session as required

Personal Specification

	Essential	Desirable
1. Education and Training		
Must be a current RHUL student for 2016/2017	Х	
2. Team Working & Personal Development		
Taking responsibility for own behaviour and its effects on others	X	
Recognising when colleagues need assistance and offering	Х	
practical support		
Demonstrating high standards of integrity and honesty	Х	
Listens to others, ensures understanding and responds		Х
appropriately.		
3. Customer Focus		
Communicating calmly, politely and tactfully to customers under all	Х	
circumstances		
Treating everyone with dignity and respect	Х	
Taking responsibility for queries raised; ensuring their resolution	X	
either directly or through others		
Recognising issues which may interfere with customer satisfaction,		Х
taking action to rectify where appropriate and alerting others where		
necessary		
4. Attitudes and Personal style		
Ability to develop and maintain effective professional relationships	X	
A strong team player	X	X
An outgoing individual with a positive approach and the ability to		X
engage others		
Respects and supports equality and diversity reporting actions that	Х	
undermine this		
Self-motivated and committed to delivering quality work	Χ	
5. Values		
We're a values-led organisation, which means we're keen to attra our priorities. As part of any application, we're keen to hear about		
demonstrated any of the following:		
Student Focused: everything we do will have students at the heart	X	
of it.		
High Quality: expectations are high, and we must exceed them	<u> </u>	
Inclusive: we will offer a diverse range of activities and services	X	
which are fulfilling and accessible.	Х	
Brave : we should be bold and not afraid to challenge the status quo.	Α	
	Х	+
Trustworthy : we will ensure that we are transparent, honest and	A	