WE'RE RECRUITING

VACANCY HIGHLIGHTS





Key Information

Salary: £21,322 to £23,541 per year

Hours: 37 hours per week

Contract: Permanent

About the Role

As the Restaurant/Bar Supervisor at Café R, you will be responsible for making sure the customer has a fantastic experience, and that the staff are well led and motivated.

You will manage staff rotas, timesheets and holidays, making sure there is sufficient staff cover during shifts. You'll be the first point of contact for dealing with customer complaints and enquiries, and will make sure all operations are running smoothly. As the Supervisor, you'll be responsible for supporting the team to develop and grow.

We take great pride in our facilities and the environment we offer to our customers, so we'd expect you to take full ownership for this, ensuring cleaning and maintenance schedules are carried out at the required standard.





About You

You will be enthusiastic and passionate, with excellent people skills. Our ideal person will be highly organised and able to use their initiative to problem solve quickly and effectively, whilst remaining calm.

You will ideally have some experience of working within a customer facing or hospitality environment, along with a Level 2 Food Hygiene qualification. However, we're happy to support you achieving this qualification if you don't already have this. We love to grow our staff, so a desire to learn and develop is essential for this role.

This role involves leading others and so leadership skills are important for this position. The leadership skills we are looking for are:

- Ability to inspire, motivate and empower others
- Passion and drive to deliver excellent services to customers
- Reliability and resilience
- Honesty, with the ability both take responsibility and ask for help when needed

If you're a friendly, people-focused leader, looking for a step up in your career, and would like to work in a fast paced, highly successful Company, then this could be a perfect fit for you.





About Us

Through continued and sustained investment over 12 years, Denbighshire Leisure has developed a sector leading portfolio of both health & fitness facilities, and food and beverage outlets. With 7 outstanding restaurants, bars and Cafe's across Denbighshire, we compare with the very best of the private sector, whilst providing an unrivalled work-life balance for our staff.

The Denbighshire Leisure team are a well-established, passionate and driven team, with a culture of high performance and excellent customer service. Our past successes have led us to where we are today, with an excellent reputation in all our facilities, and a hard working team who thrive on the customer having the best experiences possible.

We work to a 'one team, one bank' philosophy - we are all one team, regardless of which site you may be based at. Together we all contribute to making Denbighshire Leisure Ltd successful.

- We will stand by our principles of integrity and honesty.
- We will be trusted by our staff to always do what is right as their employer, and make them proud.
- We will never accept the status quo. We will work harder, become stronger and continue to deliver the highest quality of service to our customers.





Staff Benefits

Our workforce is of utmost importance to us and we are committed to supporting staff to achieve a positive work-life balance. All employees of Denbighshire Leisure Ltd are entitled to a variety of benefits, including:

- DLL Staff gym membership
- Personal and professional learning and development opportunities
- Annual leave allowance starting at 33 days (with the opportunity to purchase more)
- Support for applications for career breaks and secondments
- A range of family-friendly policies to support your work-life balance

Location: Café R, Ruthin Craft Centre, Ruthin

Closing date: 20 January 2022

Apply via: email your CV to Dafydd. Howatson@denbighshireleisure.co.uk

