

## **Job Description**

Title: Food & Beverage Supervisor

Department: Food & Beverage

Reporting to: Food & Beverage Manager

Hours: 40 hours Annualised

As the world's leading venue Management Company, ASM Global brings entertainment, excitement, and opportunity to millions of people across the world.

The Bridgewater Hall is one of Manchester's most prestigious cultural venues. Every year we host over 300 performances of classical music, rock, pop and other music-related and spoken word events, in addition to a diverse learning programme. The building also provides a stunning location for conferences, meetings, and other events.

Working at the Bridgewater Hall is an exciting and fun opportunity for all. We are looking for enthusiastic individual to join our food and beverage team as a full-time supervisor. To be responsible for supervising and motivating our customer facing teams and ensuring that customers receive the best service. You'll be overseeing the Restaurant, events, and bars, managing stock control, and dealing with large numbers of guests and their food and drink service.

## **Purpose**

To support the Food & Beverage Management Team in the provision of a very a high standard of service

## **Main Areas of Responsibility**

- 1. To support the catering event manager for events and conferences taking place in the building
- 2. To act as the Food & Beverage duty Manager in the absence of a more senior member of management
- 3. To provide support to the Food & Beverage staff and liaise on their behalf with management.
- 4. Liaising with other departments to ensure that all the clients catering requirements for a function are met.
- 5. Taking part in the recruitment, induction and ongoing training of new members of staff. Lead casual team briefing.
- 6. Ensure compliance with all the current Food Hygiene, Health & Safety and Allergen regulations and ensure are implemented in all areas.



- 7. To supervisor the running of the café bar, restaurants, bars and events on event nights and non-event days.
- 8. Reconciling till floats and taking in line with company policy.
- 9. Ordering and monitoring of stock levels in accordance with levels of expected business.
- 10. Any other duties as defined by the Food and Beverage Manager.

## **General Information**

The requirements of the business are such that a high degree of flexibility is necessary and in this role evening and night working will be required. It may also be necessary to spend long periods of time standing.