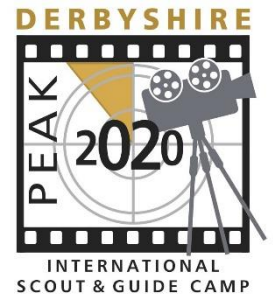


Peak 2020 – At the Movies

Role Description – Front of House Team Leader

Line Management

Reporting to the Staff Services Manager supported by PASS* Director (* Peak Admin and Staff Services)



Role

To lead a team to supervise the serving of meals and maintaining the Restaurant Marquee at Peak 2020.

Skills

Hospitality skills

Knowledge of food handling guidelines (ideally appropriate certificate)

Team leadership skills

First Aid qualification

Responsibilities

1. To support the recruitment of a team to carry out this vital task at Peak 2020
2. To enthuse and direct the team to monitor staff access, serve meals provided by the catering team and help to clear/prepare the dining area ready for the next meal.
3. Ensure close liaison with the Catering Team Leader – especially regarding special diets and pack up provision.
4. To ensure that all team member are aware of personal health/ hygiene and food serving guidelines and wear appropriate clothing and footwear.
5. To ensure the team is punctual and are attentive to their duties.
6. To ensure all in-house training regarding safety etc. is carried out
7. Identify and arrange (with support of the Staff Services Manager) any relevant additional training.
8. To identify additional equipment and services required to serve meals efficiently
(e.g Tables, benches, high chairs, crockery, cutlery, beverage provision, chiller provision)
9. To consider appropriate decoration of the restaurant marquee in line with Peak 2020 theme.
10. To provide relevant risk assessments (support available)
11. To provide a review of this provision for the Staff Services Manager at the end of the event.

More tasks may be identified and discussed as the staff catering provision progresses prior to and during the event.