



Position: Front of House Supervisor

The Treasury is looking for a Front of House Supervisor who is passionate about providing top-notch service to our valued guests. The Front of House Supervisor will assist the Restaurant Manager in maintaining a smooth and welcoming dining experience.

Responsibilities:

- Supervise and support front-of-house staff during service hours.
- Manage the bookings diary to ensure efficient seating and timely service of guests.
- Handle customer inquiries, concerns, and feedback.
- Assist with staff training and development.
- Maintain cleanliness and organisation of the dining area.
- Collaborate with the Restaurant Manager to optimise operations.

Requirements:

- Previous experience in a front-of-house role.
- Excellent communication and leadership skills.
- Ability to multitask and work under pressure.
- Friendly and approachable demeanour.
- Flexibility to work evenings, weekends, and holidays.

Benefits:

- Excellent rates of pay above national living wage, plus tips. Bonuses available.
- Flexible hours and year-round work, with contracted positions available.
- Opportunities for professional growth and training.
- A vibrant and friendly working environment.
- Free meals on shift.

Apply now:

If you are passionate about providing exceptional service, and thrive in a dynamic restaurant environment, we invite you to join our family and contribute to delivering exceptional dining experiences for our lovely customers.

