



The Fleece Hotel, Richmond

Bar Supervisor, Job Description

This is a unique and exciting opportunity to establish your own reputation in a truly exceptional boutique hotel and restaurant, helping to ensure that it becomes a renowned destination within North Yorkshire

The role will be focussed on the ground floor 60 cover Café-bar and the high end 40 cover restaurant, serving a mixture of quality beers, refined cocktails, wines and spirits as well as quality locally sourced food under the respected eye of our Head Chef, Thomas Pickard.

The ideal candidate will have,

- Experience at a supervisory, management capacity
- A minimum of one year as a bar tender in a quality establishment
- A deep interest in local and international beers and a good understanding of cellar work
- A thorough knowledge of all classic cocktails
- A good knowledge and love of wines
- A friendly and engaging personality towards staff and customers alike
- The ability to work both independently and as part of a dedicated team
- Experience working in a high-volume environment
- Good knowledge of EPOS till systems and stock control
- The ability to oversee the running of the Hotel as a duty manager

We are offering a competitive salary and this role will start in late March 2018

Please email your application and CV to Clive Rowe-Evans

cliverowe-evans@greatpotential.co.uk,

Or telephone me for further information on: 07775 734757



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