



Front of House Shift Supervisor

Chorley's Restaurant are hiring for an experienced Front of House Shift Supervisor to assist with the growth of our ever-popular restaurant in Truro.

Starting on an initial £9.50/hr

FoH Supervisor Experience Desired

Job Description:

- * Welcoming and seating customers
- * Serving customers food and drink
- * Maintaining high levels of cleanliness and hygiene within the restaurant
 - * Clearing and setting tables
- * Ensuring stock levels and purchasing / orders are placed for FoH stock (ie: Drinks)
 - * Taking payments and bookings
 - * Confidence to run a lunch shift single handed in FoH
- * Ability to delegate jobs appropriately and professionally to FoH support staff when required or available
 - * Closing the till and cashing up at end of evening service
- * Must be available to work weekdays and weekends with some split shifts. Availability for day & evenings shifts essential. Rota will be on a Week A / Week B rotation. A mock rota will be available to view at the interview stage.

3-yrs of Front of House experience is mandatory

References will be required

In addition to your hourly rate the successful applicant(s) will receive:

- Free meal if working a split shift
- 50% staff discount on all food
- 15% discount off food bill for your friends and family
- Opportunity to work as part of a fun, close-knit family in one of Cornwall's TOP restaurants
- Opportunity to develop your career in an exciting and rewarding industry

If you feel you are the right candidate for the role, please download the application form found in the careers section at chorleysoriginal.com and follow the instructions.

Please send the completed application form to info@chorleysoriginal.com



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www.chorleysoriginal.com