

JOB DESCRIPTION

FRONT OF HOUSE TEAM LEADER

College Background

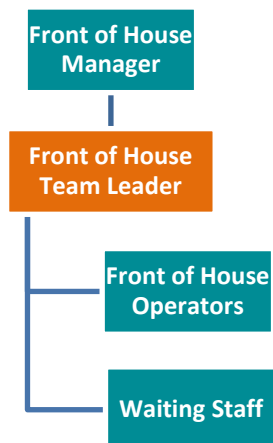
Since its foundation in 1869, Girton College has led the way in educational empowerment. The College was founded as the UK's first residential institution for the higher education of women and was part of an unstoppable global movement for full participation of women in political, professional and scholarly life. Girton has been fully mixed since 1979 and remains an inclusive, diverse, and supportive community that strives for excellence. The College has a long history of working to open access to a world class education for under-represented communities.

Girton is a relaxed, friendly and close-knit college set in 50 acres of greenbelt that provides a stimulating environment for its students, staff and Fellows. The College offers a holistic educational experience that combines academic rigour with a vibrant social scene as well as excellent welfare provision. It has some 120 Fellows in all, around 80 of whom are fully involved in day-to-day governance, teaching and research. In addition, the College depends on the hard work of over 135 administrative and operational staff who ensure the smooth running of Girton's buildings, services and its estate. Currently, the student community comprises 537 undergraduates and 330 postgraduates.

Department Background and Structure

Team/ Department: Front of House, Catering Department

Reporting to: Head of Catering Services via the Front of House Manager



Purpose of Job

To assist the Manager in the efficient and smooth running of the Front of House, including catering services to all required areas of the College and other College sites.

Role Duties and Responsibilities

Staff

- Ensure that service is in line with or exceeds agreed standards for your department.
- Under the direction of the Front of House Manager, ensure catering regulations for uniform codes are maintained.
- Help to maintain casual worker rotas.
- Book casual and agency workers when required. Maintain all records and provide to Catering office.
- Assist in maintaining discipline, excellent presentation, and a high standard of behaviour always.
- Deputise for the Front of House Manager as necessary in attending diary meetings and organising team briefings.
- Work closely with the Head Chef and his team, to ensuring that menus are understood, and allergens are displayed, special diets are served appropriately.
- Check function data on the conference management software system and advise the catering and conference office of amendments required.

Services

- Working closely with the Front of House team to ensure Fellow's meal service and daily coffee and tea service is maintained to the highest standard.
- Ensure that the cafeteria is thoroughly cleaned and ready for the appropriate service times. Food to be correctly stored and displayed at all times. Daily menus are displayed.
- Working closely with the Social Hub team, to ensure an excellent service is always provided. Helping with staffing levels as needed.
- To take on the running of events, in accordance with the function plan and liaising with the organisers. To ensure the event runs smoothly and efficiently.
- Preparation of appropriate services required for all functions held at the College e.g. College functions, weddings, conferences and private dinner parties.
- Maintain records of function details and pass for billing.

Stock

- Order and return table linen, manage linen stocks and requirements.
- Ordering flowers as needed for functions.
- Ordering all dry goods required for the Front of House service.
- Assist the Front of House Manager with ordering alcoholic drinks and wines.
- Organising wines and drinks for all events, keeping records of usage.

Health & Safety

- Helping to ensure that health and safety and food hygiene guidelines are adhered to.
- Cleaning schedules to be always followed with accurate records being kept.
- Assist in the supervision of the deep cleaning of Front of House at the end of each term.

General

- Any other duties at the Head of Catering Services' discretion, which will include some working outside of normal office hours and at weekends for special events.
- The post holder will be required to work in accordance with College policies and procedures.
- The post holder will be expected to participate in training designed to minimise occupational risks. This may include manual handling training, safe use of Display Screen Equipment, PREVENT, GDPR and other data protection training and Health & Safety training as advised

This job description may be subject to change following consultation between the Line Manager and Postholder

PERSON SPECIFICATION

Short-listing will be based on the following specification, which candidates should bear in mind when preparing their application to ensure that their application and suitability reflects the essential requirements of the role.

Qualifications and Experience	Essential	Desirable
Previous experience of a catering or conference function.	✓	
Previous experience of working in a supervisory role.		✓
Personal Bar License		✓
Skills and knowledge	Essential	Desirable
Knowledge or ability to learn and apply Food Hygiene guidelines and good understanding of Allergens	✓	
Ability to deputise for the Front of House Manager	✓	
Good interpersonal skills	✓	
Ability to work with minimal supervision	✓	
Ability to cope with a varied and demanding workload	✓	
Ability to motivate others	✓	
Attention to detail	✓	
Other Qualities	Essential	Desirable
Reliable and trustworthy	✓	
Customer/standards focused	✓	
Willingness to work in accordance with a rota and to offer flexibility in hours of work on occasions.	✓	

As an employer, we care for and look after our employees, ensuring fair and equal treatment. Any necessary adjustments will be considered to the above in keeping with the requirements of the Equality Act 2010.

Employment:

Salary	£24,285 – £24,948 per annum + benefits (Girton Single Spine Points 29 to 30)
Working arrangements	Full time, 75 hours per fortnight.
Contract term	Permanent, subject to a six-month probationary period.
Annual leave	26 days paid holiday plus 8 public holidays.

Other	<p>We also offer:</p> <ul style="list-style-type: none">Workplace PensionCycle to Work SchemeAccess to HealthcareGym & swimming poolFree Staff Lunch and refreshmentsStaff discount to hold private events in CollegeLocal Discounts via the UniversityAccess to a Holiday Playscheme <p><i>Some of the above are non-contractual</i></p>
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