

The Old Dog

RESTAURANT SUPERVISOR | The Old Dog, Thorpe

Full-time (40 hours per week)

ABOUT US

We are a family-run pub with a reputation for excellent service and high-quality, locally-sourced cuisine. Our dedicated team is known for their warmth and helpfulness, creating a welcoming atmosphere for all our guests.

THE ROLE

We're seeking an experienced Restaurant Supervisor to help elevate our service standards. The ideal candidate will demonstrate strong leadership skills and a passion for exceptional hospitality.

RESPONSIBILITIES

- Provide outstanding hosting and customer service
- Manage and motivate a small front-of-house team
- Ensure smooth service operations during all shifts
- Maintain clear communication between management and kitchen
- Handle reservations and guest inquiries professionally
- Oversee stock management and cash handling procedures
- Uphold our high standards of service and presentation
- Ensure compliance with Environmental Health requirements

REQUIREMENTS

- Previous supervisory experience in hospitality
- Excellent communication and interpersonal skills
- Ability to work effectively under pressure
- Strong attention to detail
- Team leadership capabilities
- Comprehensive food and beverage knowledge
- Understanding of restaurant operations and Environmental Health regulations, including a high skill level of allergen awareness
- Experience with stock management and cash handling
- Dedication to exceptional customer service

WHAT WE OFFER

- Competitive salary (£27,000 – £31,000 per annum) plus shared tips
- Rotational time off at weekends in supportive culture
- Opportunity to join a respected local establishment
- Professional development within a quality-focused business

If you're committed to delivering excellent service and ready to bring your expertise to our team, please send your CV and cover letter.

Join us in providing memorable dining experiences in our welcoming pub setting.