

Dal 1955. Londra

Spaghetti House

Position: Waiter / Waitress

Employment type: Part Time and Full time

Location: London, United Kingdom

Department: Non-Management (Experienced), FOH Operations

Spaghetti House is currently looking for a driven and resourceful individual to contribute to the success of our restaurants. You will be supporting the Restaurant Manager to successfully deliver the highest standards of service to our customers.

Founded in 1955, Spaghetti House has made a name for itself by consistently delivering high quality fresh and delicious Italian food across London.

Now our family is growing, and we have a need for waiters and waitresses with a passion for Italian food!

As waiter/waitress you will:

- Deliver the highest standard of service to ensure our guests enjoy an unforgettable dining experience.
- Take guest orders accurately and ensure that food is served to the customers as per company standards and customers' specifications including allergies and dietary preferences.
- Enhance customers' dining experience by attending to customers' needs from the moment they enter the restaurant until they leave.
- Deal with customers queries effectively and positively, escalating to the managers if needed.
- Ensure compliance with the licencing law and best practice concerning food hygiene, health and safety, manual handling, etc.
- Attend training when required.

We offer:

- A great company culture where everyone truly matters.
- Competitive salary and tronc.
- 30 % Staff Discounts in our restaurants.
- Meal on duty.
- Career progression and training.
- 28 days holidays (included bank holidays).

Key skills we are looking for:

- Highly skilled front of house professional, experienced in working as part of a team to deliver the highest standards of service.
- Highly organised and self-motivated with a pro-active problem-solving approach.
- Flexible and able to deliver high standards of work.
- Committed and willing to take responsibility and grow within the role.
- Personable and able to work well with others.
- Able and comfortable working under pressure.
- Qualified in Food Hygiene, Health and Safety, COSHH and other related training it is a plus.

Eligibility:

In line with the requirements of the Asylum & Immigration Act 1996, all applicants must be eligible to live and work in the UK. Documented evidence of eligibility will be required from candidates as part of the recruitment process.

