

Dal 1955. Londra

Spaghetti House

Position: Supervisor

Employment type Full time

Location: London, United Kingdom

Department: Management (entry level), Front of the House

Schedule: Monday to Sunday

We're an Italian family business, with 10 central London restaurants. Our aim is to warmly remind people why they fell in love with Italian food & culture.

Now our family is growing. We are looking for wholehearted and welcoming people to join our teams.

As Supervisor you will:

- Support the General Manager with all aspects of the day to day running of the restaurant.
- Be part of the restaurant team take orders and serve guests as and when required
- Provide guests with the best customer service; being able to identify what the "Perfect" experience would look like
- Communicate effectively with customers, chefs, FOH staff and Manager
- Follow company standards and best practice concerning food hygiene, health and safety, manual handling, etc. and ensure others are also. You will lead by example and coach others to do the same. You will ensure you are familiar with existing and new policies are they are made
- Make sure the restaurant is clean and COVID safe ensuring all areas are tidy and well presented at all times
- Encourage increased level of performance by assisting with the performance appraisal system and succession planning of the restaurant
- Oversee the welfare of all restaurant staff

We offer:

- Family culture
- Work-life balance
- Excellent tronc scheme
- 3% private pension contribution
- 30% staff discount on food and drink at all Spaghetti House, for up to 4 people
- £10 welcome voucher when you start working at Spaghetti House
- Free meals on duty
- Clear career path with training and development opportunities
- Regular in-house employee competitions and social events
- Involvement in our charity days and events
- Book your birthday OFF- guaranteed

Desired key skills we're looking for:

- Excellent communication skills with a passion for guest service
- Supervisory experience within a quality food service
- Ability to manage and motivate a team to ensure excellence
- Fluent in English
- Able and comfortable working under pressure
- Qualified in Food Hygiene, Health and Safety, COSHH and other related training, and willing to work towards progressing to the next step.



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- IT proficient
- Highly organized and self-motivated with a pro-active problem-solving approach
- Committed and willing to take responsibility and grow within the role

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.