



JOB DESCRIPTION

Post: Supervisor

Department: Tate Eats

Reporting to: General Manager and Assistant Managers

The Company: *Tate Eats is unique in the cultural world, a hospitality business whose purpose supports the vision and reach of Tate. All our profits are returned to Tate championing the right to the richness of art for everyone.*

Our business is multi-faceted, we run restaurants, cafés and bars while delivering a vast range of events from film premieres to boardroom lunches. We are though much more than that, we have a pioneering roastery setting the agenda on gender equality in the coffee supply chain. We brew beer, we blend gin, we create teas, we have a multi award-winning wine programme, we visit farms, we research and write menus in response to Tate's diverse programme, and we collaborate with artists and curators.



The Disability Confident Scheme

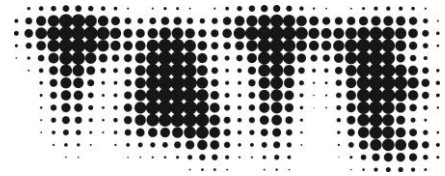
Tate is committed to the employment, retention, training and career development of disabled people. In recognition of our commitment, Tate has been awarded the Disability Confident Scheme Symbol.

Purpose of the Job:

Primarily focused on Front of House day-to-day activities, the Supervisor is responsible for coordinating the delivery of all food and beverage functions in line with Tate Eats standards.

Main Duties and responsibilities:

- Be on-site as functions demand, acting as the person responsible for the day-to-day running of the outlet.
- Ensure that service standards are adhered to and that standard checks are carried out in all areas on a daily basis.
- Deal with operational issues effectively and efficiently as they occur.
- Responsible for Baristas and General Assistants ensuring that they adhere to company standards and procedures.
- Ensure profitability in the outlet is maximised by encouraging the team to proactively increase business through up selling, retailing and visual merchandising.



- Ensure that customers are greeted with a courteous service and that staff strive to exceed customers' expectations.
- Ensure all till transactions are conducted within company standards.
- Ensure that all products are presented to a consistently high standard.
- Set up, break down and maintain cleanliness as per the outlet standards.
- Act as a role model to new members of staff.
- Ensure a full understanding of all food and drink served at the outlet, and that the team are kept updated too.
- Participate in the monthly stock take and resolve problems as required.
- Motivate and inspire all team members by providing feedback using PDRs and regular 121's.
- Ensure that all complaints are dealt with correctly and professionally in a speedy manner ensuring the best outcome.
- Participate in disciplinary procedures if required.
- Ensure that the employee life cycle is followed for all staff from induction to leaver status.
- Deliver job-specific training to staff and ensure that accurate records are kept up to date.
- Prepare staff rotas to budget and process timesheets accurately and promptly.
- Work together with the People Department for recruitment of new staff and ensure that e-recruitment procedures are correctly followed.
- Ensure that the procedures for the safe, cashing up and cash handling are followed correctly
- Ensure that Health, Safety and Hygiene regulations are adhered to including the wearing of uniforms and restrictions on jewellery.
- Communicate any issues to the Manager and team through structured briefing and de-briefing sessions
- Perform any task pertinent to the operations as directed by the Manager and as required by the operational demands of the business.

The New EU regulations on Food Allergens means that Tate Eats has a legal responsibility to provide the correct allergen information within the ingredients that is in the food we make for Tate customers. You are required by law to be aware of all the daily allergen information, given to your Manager by the Senior Head Chef and Supervising Chef and communicate this to customers, upon request.

Tate is proud of its commitment to diversity and inclusion which is set out in our Tate for All strategy. This strategy aims to improve diversity and inclusion at Tate through a process of organisational change and to make diversity and inclusion part of everything we do. Tate therefore expects all of its employees to actively contribute to promote diversity and inclusion as part of their role



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Experience, skills and competencies

Essential:

- Previous experience in a fast-paced, customer-facing catering environment
- Fluency in spoken and written English
- Passionate about Food and Beverage
- Working knowledge of Microsoft Office programs (Word, Excel) and of POS and booking systems
- Experience of conducting stock takes
- A positive member of the team conveying a professional attitude and appearance at all times
- Ability to multi-task and maintain a high degree of accuracy whilst working under pressure.
- Exceptional customer service skills, demonstrating a professional attitude and appearance at all times
- Excellent communication skills, demonstrating the ability to communicate effectively and positively with all colleagues and with a diverse customer base
- Ability to work collaboratively within a diverse team and treat all colleagues with dignity and respect.
- Acts as a positive role model to new and existing members of staff
- Demonstrates a flexible, pro-active approach and willingness to operate wherever help is needed
- Has an interest in the aims, services and products of Tate Eats and is passionate about their own contribution to Tate

Desirable:

- Good knowledge of licensing laws and legislation
- Previous experience within a similar café/restaurant/museum environment
- Awareness of the requirements of Food Allergen Regulations



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