



JOB DESCRIPTION

Post:	Deli Assistant
Department:	Tate Eats
Reporting to:	Sous Chef, Production Head Chef, Senior Head chef and Executive Chef
The Company:	<i>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.</i>

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.



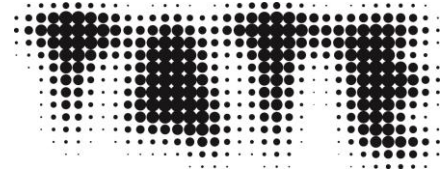
The Disability Confident Scheme

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: Contribute to Tate Eats' aim to deliver exceptional service by ensuring the allocated food and drink areas are run smoothly and efficiently and by helping to maintain a welcoming, clean and safe environment

Main Duties and responsibilities:

- Play an integral part of the customer's enjoyment of their Tate Eats experience by providing the highest level of customer service and care
- Be conversant with all food specifications including pricing
- Ensure all food served meet the set Tate specifications
- Maximise sales through up-selling and suggestive selling
- Ensure that the food offer is always consistent.
- Comfortable working in front of customers on a daily basis
- Effectively communicate any information regarding service, staff and customers to the lead chef on duty



- Be a proactive and positive member of the Tate Eats team, willing to operate wherever help is needed
- Ensure the correct set up, breakdown and cleaning checklists are used and that Tate cleanliness standards are maintained at all times
- Adhere to Tate's standards and procedures including those concerning presentation, personal hygiene and timekeeping
- Adhere to and take ownership for the correct completion of checklists
- Ensure all relevant legislation and Tate standards are adhered to such as food hygiene, licensing regulations and health and safety, including all relevant risk assessments, acting as necessary to adhere to these
- Perform any task pertinent to the operation as directed

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

Person Specification

Experience, skills and competencies

Essential:

- Previous experience in a fast-paced, customer-facing catering environment
- Fluency in spoken and written English
- 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.
- Professional attitude and appearance at all times
- Ability to work at pace, under pressure and unsupervised at times
- Can act as a positive role model to new and existing members of staff
- Can demonstrate a flexible, pro-active approach and willingness to operate wherever help is needed
- Able to work on events as and when required by the business
- Availability to work on a rotational basis, including weekends and some evenings



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- Ability to spend most of your shift on your feet
- Prompt timekeeping and good time management
- 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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