



ROLE: Restaurant Supervisor
HOURS: Full Time
SALARY: From £10.30 per hour

We are currently looking for a Restaurant supervisor to come and join our team and be a part of our exciting journey. Our supervisors support the Restaurant Manager to ensure the successful day to day operations of Una Kitchen, delivering a high standard of customer service, in a relaxed yet professional manner.

The Resort:

4* Una Resort is on the outskirts of St Ives and is soon to be one of Cornwall's flagship resorts with an exciting development of 93 more villas, the outside Lido with Restaurant and a 55-bed hotel underway.

With extensive spa, fitness and leisure facilities in addition to our award winning Mediterranean inspired restaurant we offer a friendly & creative working environment where the existing team will contribute to the design and development of our expanding resort.

The Role:

This is a role for a natural hospitality provider looking to gain experience in a quality hospitality environment.

- Supervise the front of house operations at Una Kitchen.
- Complete end of day reconciliation, ensuring all cash, card and other transactions balance and any discrepancies are highlighted, investigated, and corrected.
- Ensure that shift handovers are completed effectively.
- Use the table booking system to record booking requests to include walk in's, telephone calls and emails, following all booking guidelines, recording all special requests and relevant information accurately.
- Ensure that daily duties are completed to the standards laid out following all standard operating procedures.
- Ensure that all areas are clean and that tables are correctly, set, tidy and ready for service.
- Deliver a high level of customer service and care; following the steps of service laid out in training ensuring consistency and high standards are always maintained.
- Ensure all tables are cleared, and areas re-laid to high standard
- Deal with all guest queries and requests professionally and efficiently.
- Check stock levels for the restaurant and place orders ensuring budgets are maintained

The Benefits:

- Modern well-resourced and equipped workplace
- Complimentary membership of a stunning leisure club
- Parking & Meals on duty
- Extensive company benefits

If you have a passion for hospitality, can provide first class customer service, and are committed to offering our guests an unforgettable experience, we want to hear from you. You will need to be able to demonstrate that you can use your initiative and think on your feet and have experience working within a similar hospitality environment at supervisor level.

If this sounds like you, please send a CV and a short cover letter to: annys@unastives.co.uk

We will contact all candidates that are shortlisted for interview.