



## CURRENT VACANCIES

(LAST UPDATED JANUARY 2022)

To apply for any of the vacancies below, please email your current CV, the position you are applying for, current salary info and availability to [jobs@thesquireinn.co.uk](mailto:jobs@thesquireinn.co.uk)

### HEAD CHEF – THE BELL AT OLD SODBURY

UP TO £34K SALARY + BONUS + TIPS

We are looking to recruit a new Head Chef at The Bell who will continue to develop and enhance this site's already excellent reputation. Working alongside the existing team, you will have independence to develop a regularly changing menu that hits required GP levels, using the best local suppliers. The shift pattern consists of five straight shifts per week, with paid overtime available and rotas produced a month in advance.

#### ABOUT US

We are an independent, family run group of three fantastic Public Houses in the South Glos area, all offering superb food and service to our loyal customer base. The Bell has been part of our group since 2010 and in that time, as well as creating a great pub to enjoy a meal in, we have added four B&B rooms, developed the site's offering to include busy breakfast shifts and afternoon tea services as well as offering food all day, every day.

#### ABOUT YOU

To be considered for this position, the ideal candidate will have:

- A proven track record in a similar role of delivering fresh produce to a high standard in a busy environment
- Experience of menu creation, accurate costing and achievement of GP targets.
- Mastery of all aspects of stock control, stock ordering and keeping waste to a minimum.
- Excellent communication skills and the ability to motivate and inspire your kitchen team
- Demonstrable experience of recruiting, training and developing kitchen team members, including apprentices.
- A comprehensive knowledge of all relevant aspects of health, safety and food hygiene standards.
- The ability to communicate and integrate with the group's Senior Management Team.

#### SALARY & BENEFITS

As well as a very competitive salary of up to £34,000 plus bonus and tips, we like to think of ourselves as an extremely supportive business, staff retention is key to the consistency and success of our business and we look to support all team members as much as possible. As well as financial reward, there are length of service benefits including Extra Holiday Allowance and Paid Sick Leave

#### Please note, to be considered for this role, you must...

Have your own transport to get to and from work (shifts will be outside of public transport hours)

Speak fluent English

Be aware that there is no live-in accommodation on offer with this role

### FULL-TIME ASSISTANT MANAGERS – ALL SITES

UP TO £26K + BONUS + TIPS

#### THE ROLE:

- You will be assisting the Pub Manager in managing a team of staff, ensuring that standards of food and service are consistently excellent.
- You will be assisting the Pub Manager in training and inspiring the team.
- You will be a keen and enthusiastic person, with a passion for helping others, taking pride in what you do at all times and leading by example.
- First and last impressions count and it will be your job to ensure that customers leave with the right impression.
- You will have a real passion for Food and Drink
- Assisting the Senior Management team in the day to day operations and running of the venue.

*What will make you perfect for the role?*

-At least 1 years Management experience in a comparable restaurant or pub environment.

-A hands on approach so that you can really lead by example.

-You will be a real people person, who is great at customer service and ensuring the best standards are met, with an eye for detail.

## **FULL-TIME & PART-TIME BAR & RESTAURANT STAFF** **DAYTIME ONLY ROLES AVAILABLE**

NATIONAL MINIMUM WAGE + TIPS

PAY DEPENDANT ON AGE & EXPERIENCE - FULL TRAINING GIVEN

We have a variety of shifts available at all three of our sites for part-time bar & restaurant staff. No experience is necessary and full training given. Please note, you must be 16 or over to apply for this role.

## **FULL-TIME & PART-TIME KITCHEN PORTERS**

NATIONAL MINIMUM WAGE + TIPS

PAY DEPENDANT ON AGE & EXPERIENCE - FULL TRAINING GIVEN

We have a variety of shifts available at all three of our sites for part-time kitchen porters. Responsibilities include:

- Ensure basic cleaning jobs are carried out as quickly as possible.
- Collect and wash up pots and pans.
- Clean food preparation areas and equipment, in addition to crockery and cutlery.
- Unload food and equipment deliveries.
- Keep the storeroom organised.
- Keep work surfaces, walls and floors clean and sanitised.