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Catering Supervisor

Description

The Isle of Wight Steam Railway is a busy tourist attraction and working museum, attracting around 115,000 visitors per year.

Our Catering Team operates three catering outlets throughout the year from March to early November and during December.

We're seeking a third Catering Supervisor to join a small team of paid staff and volunteers, working on a rota basis to include weekends. Duties will include day to day supervision of staff, covering front of house duties, cooking to a set menu for hotplate service and supplying catering outstations.

Experience

- Previous experience working in a catering role is essential. Cooking skills essential.
- Weekend and out of hours working will be required.
- Ability to work under pressure and on your own or as part of the team.
- Excellent communication skills
- Willingness to work flexible hours.
- Own transport essential (we're not on a bus route)
- Basic Food Hygiene certification or higher.
- Experience working with EPOS till systems would be useful but not essential.

Job Benefits

- This is a permanent position throughout the year, even when the Railway is closed to the public.
- Discount on purchases from our café and shop.
- Free admission to the Railway for employees and members of their household.
- 75% discount with Hovertravel.
- After 6 months service, employees are eligible for a staff rail card which gives a 75% discount on rail fares across the UK, 75% discount on Wightlink for foot passengers and 50% discount on Wightlink car fares.

Contacts

To apply: please send a CV to Nick Boycott, our Retail & Catering Manager at nick.boycott@severnside.co

Hiring organization

Isle of Wight Steam Railway

Employment Type

Full-time

Duration of employment

Permanent

Industry

Hospitality

Job Location

Isle of Wight Steam Railway, The Railway Station, Main Road, PO33 4DS, Havenstreet, Ryde, Isle of Wight

Salary Range

£ 21,500 - £22,500