

Grub Kitchen Ltd

Job title: Front of House Manager

Days per week: 15-30 hours per week

Short/long term: Seasonal – March-September

Paid/voluntary: Paid – hourly wage to be discussed

We are looking for a smiley, reliable and enthusiastic individual with a passion for food to join our fun, vibrant and hard-working team. The role will involve:

- **Managing Grub Kitchen front of house** – to include welcoming customers, taking orders, serving food and drinks, stock takes and keeping the restaurant looking clean and beautiful.

Skills required

- 100% reliable.
- Confident in welcoming customers and making them feel at home.
- Calm and kind under pressure.
- High standards of restaurant cleanliness and tidiness.
- Proactive – finds things to do when we are quiet.
- Happy to learn information about edible insects and food sustainability and to pass this information onto customers.

Additional useful skills

- An interest in sustainability and food of the future.
- Up-to-date level 2 Food Hygiene or knowledge of this.
- Own means of transport to get to and from work.
- Barista trained.

There may be an opportunity to combine the Bug Farm Foods and Grub Kitchen roles.

Application deadline: 18/02/2024

To apply for this position please send us an e-mail or cover letter, detailing why you think you would be suitable for the position, and a CV to info@thebugfarm.co.uk. Make sure to say which position you are interested in.