Person Specification

Job Title: Front of House Food Services Supervisor

Essential skills and experience:

- Confident leader with proven ability to supervise and allocate tasks to a team of full and part time waiting and support staff.
- Depth of experience in food service and silver service.
- City & Guilds 706 1&2 or NVQ 1 & 2
- Minimum Basic Food Hygiene Certificate
- Possess sound knowledge of wines and beverage service.
- Experience in the preparation of public room used for functions.
- Excellent presentational skills.
- The confidence and ability to communicate with members of the College, at all levels, in an effective and helpful manner.
- The ‘all seeing eye’ for detail, ensuring that service delivery is never found wanting.
- Standard bearer for appearance.
- Excellent team working skills.