

Job Description

Seasonal Café Staff

Reports to: Café Manager/Supervisor

Main Purpose: To carry out duties associated with the running of Café Dansant to include serving customers, making drinks, waiting on tables, clearing and washing pots, cleaning the café and café toilets.

General Requirements (this is not intended to be an exhaustive list):

1. Work in a safe manner following the Café Manager and/or supervisors' instruction and working methods.
2. Maintaining hygiene and cleansing to the highest standards
3. Always act in a polite, friendly and appropriate way to the public and other workers.
4. Available to work in the café at weekends, bank holidays and school holidays.

Duties

5. To undertake training to use the Coffee Machine and EPOS system when required.
6. To assist with serving customers, waiting on and clearing tables and general cleaning of the café.
7. Clean toilet facilities replenish toilet rolls, soap and towel dispensers.
8. Keep the cafe clean and secure.
9. To undertake any other duties as considered appropriate to the role, which may be assigned by the Café Manager and supervisor.

You must:-

- Take care of your own safety and that of others by following instructions.
- Comply with food hygiene, health and safety procedures and instructions.
- Not neglect, contaminate, misuse, damage anything provided in the interest of food hygiene or health and safety.
- Assist by reporting to your Supervisor any hazard, accident, damage, defect or food hygiene issue in order that remedial action may be undertaken.
- Follow instructions to enable you to work competently and safely.