



Job Description

Job Title:	Food and Beverage Assistant (Deli)
Accountable To:	Deli Supervisor
Location:	Moddershall Oaks Country Spa Retreat

Our Vision

At Moddershall Oaks, we are dedicated to providing guests with a special place to be and all members of our team are expected to work positively to achieve our vision:

'Be the best at everything we do by employing great people who make Moddershall Oaks a special place to be'.

Our Values

We have agreed a set of core values which define the standards and behaviours which we expect all employees to demonstrate:

- We are **Ambitious**
We are focussed on personal and business success
- We are **Caring**
We genuinely care about our guests and our colleagues
- We are **Creative**
We seek better ways of doing things and are empowered to deliver consistently outstanding service
- We are **Enthusiastic**
We are motivated to develop our skills and do our best for guests every day
- We are **Loyal**
We work as one team who are loyal to each other and the business

In return, Moddershall Oaks offers appropriate support, training and development within available resources to enable employees to make their best contribution.

Job Purpose

Deliver an exceptional deli service for Moddershall Oaks guests. Ensure complete guest satisfaction by maintaining an exceptional standard of delivery and professionalism. Provide a high-quality service at all times whilst preserving a level of guest privacy. Complete all cleaning and preparation to ensure a smooth service at all times.





Principal Accountabilities

1. Maintain excellent understanding and product knowledge of Moddershall Oaks and deliver a 5 star first-class service around the outdoor spa area, the relaxation lounge and the Deli.
2. Pro-actively take guest orders, completing pool runs every 15 minutes.
3. When preparing food, follow all set dish specifications and portion sizes.
4. Prepare and carry out food and beverages to guests in a courteous and efficient manner, including offering table, lounge and pool side service to guests.
5. Ensure cleanliness throughout all areas of the Deli and report any maintenance issues using the appropriate channels.
6. Ensure that high standards of food hygiene, and health and safety are maintained in the kitchen and pick up on any issues.
7. Check identification of customers to make sure they meet age requirements for purchase of alcohol, liaising with either the Deli Supervisor or Duty Manager regarding concerns.
8. Monitor stock levels and notify the Deli Supervisor if a particular item of stock is running low.
9. Attend training sessions and courses and assist with 'on-the-job' training of new staff, as required.
10. Handle minor complaints in a professional manner and provide appropriate solutions, keeping the Deli Supervisor and Duty Manager aware of all complaints.
11. Monitor capacity levels of the outside vitality pool to ensure that no more than 16 guests are in the pool at any one time.
12. Ensure that all food & beverage wastage is correctly recorded.
13. Display professional salesmanship and positive sales techniques, upselling where possible.
14. Ensure the proper care and security of equipment, stock, furniture and fixtures, reporting malfunction or theft to line management.
15. Assist in keeping operating costs to a minimum by efficient and responsible use of resources such as electricity, water, linen, stationery, cleaning materials, china, glassware, silver and other equipment.
16. Comply with all company and statutory requirements including health, safety, hygiene, fire, etc.

General requirements

- Work diligently within the best of your ability to ensure you meet the requirements of your job description.
- Always seek to continuously improve.
- Participate in internal/external meetings and training as required.
- Positively participate in one to ones and appraisal.
- Ensure that all relevant policies, procedures and working practices are adhered to at all times.
- Work in accordance with Moddershall Oaks' culture, values, aims and objectives.
- Act as a positive ambassador for Moddershall Oaks at all times when dealing with guests or representing the business.
- Positively contribute to Moddershall Oaks team working environment, taking ownership of issues and supporting colleagues where appropriate.
- Undertake any other duties that may be required from time to time.



Person Specification

Job Title: Food and Beverage Assistant		
Criteria	Essential or Desirable	Method of Identification
Qualifications		
Level 2 Food Safety and Hygiene qualification	Essential	Application
Allergen Awareness qualification	Essential	Application
Proven Experience		
Experience of a similar role	Desirable	Application
Experience of providing a high standard of service to guests, ideally in a hospitality setting	Desirable	Application/interview
Experience of guest care, taking and delivering accurate food and beverage orders	Desirable	Application/interview
Knowledge, Skills and Abilities		
Outstanding customer service skills	Essential	Interview
Some knowledge of sales and marketing techniques	Desirable	Interview
Knowledge of health and safety procedures, or able to quickly learn these	Desirable	Interview
Able to work as a motivated team member	Essential	Interview
Time management, able to achieve deadlines	Essential	Interview
Excellent verbal communication skills	Essential	Interview
Able to work on own initiative	Essential	Interview
Displays a caring and welcoming approach to guests	Essential	Interview
Willing to go the extra mile to make Moddershall Oaks a special place to be for guests	Essential	Interview





Other Attributes		
Able to work effectively within Moddershall Oaks core values framework	Essential	Interview
Able to work late evenings, weekends and bank holidays	Essential	Interview
Able to organise own transport to and from work	Essential	Interview

NB: This Job Description forms part of the contract of employment of the person appointed to this post. It reflects the position at the present time only and may be changed at management's discretion in the future. As a general term of employment, Moddershall Oaks may affect any necessary change in job content, or may require the post holder to undertake other duties, provided that such changes are appropriate to the employee's remuneration and status.

I confirm that I have read and agree to carry out the duties and responsibilities contained in this job description.

Name: _____

Signed: _____

Date: _____

