



## Job Vacancy - Hessle Golf Club Raywell Grill Bar Supervisor

We are looking for a Bar Supervisor to join the team at our thriving Golf Club at Raywell to assist in the management of the bar & catering operation to ensure excellent service for Members & Visitors.

The key duties are: -

- Managing the front of house bar operation.
- Coordinate weekly sales information and process the weekly banking.
- Assist in contacting visiting societies and function organisers.
- Assist with the weekly rotas and timesheets for the front of house team.
- Assist in the development of the front of house team.
- Maintain a clean bar & front of house areas.
- Ordering of wet stock.
- Cellar management.
- Ensuring checklists & other policies are adhered too.

We would like any successful candidate to have excellent communication skills, a flexible approach to work and a willingness to get involved. IT skills for excel and word and knowledge of management systems would also be advantageous.

Competitive rate of pay, working a flexible schedule, which include evenings, weekends, and bank holidays.

Please forward your application by email with your C.V. to the Bar and Catering Manager David Beckett on [caterer@hesslegolfclub.co.uk](mailto:caterer@hesslegolfclub.co.uk)