



**MOSS & MOOR**

### **About us:**

Moss & Moor is an exciting new restaurant based on the edge of Ilkley Moor, we have recently been selected as a finalist in The Oliver Awards for 'Best Brunch' as well as, our Yorkshire Post review at 5 out of 5.

We have an excellent opportunity for a Restaurant Supervisor where you will be serving some of the finest ingredients from Yorkshire's best producers. We have a 200-seat dining room, including a terrace where we offer healthy, nutritious and exciting dishes that change with the seasons.

We are only open during the daytime, serving breakfast, brunch, lunch, afternoon teas and a roast on a Sunday – meaning, you will have your evenings free which is quite unusual within the hospitality industry.

We expect you to be dynamic and passionate; this is a very fast-paced style of service. As a Restaurant Manager, you will be expected to ensure smooth running in your department and ensure customers are at the heart of the service.

### **Benefits:**

- Tips
- Day-time hours (free evenings!)
- Discount card
- Free parking
- Over-time
- Refer a friend scheme
- Pension Scheme

### **Requirements of a Restaurant Supervisor:**

- To control cash-flow and receipts by adhering to cash handling and reconciliation procedures in accordance with company policies and procedures.
- Always strive for excellence and consistency, providing the best possible hospitality experience for our customers.
- Achieve company objectives in sales, service, quality, appearance of dining area and promote a positive, productive working environment.
- Schedule weekly rota's for staff ensuring all positions are staffed when and as needed and labour cost objectives are met.

- Help to develop and maintain a good working relationship with colleagues – providing training and knowledge where necessary.
- Thrives under pressure with a positive can-do attitude.

**Other duties:**

- To provide customers with further information about Moss and Moor and other departments within the business.
- Greet and seat guests, and present menus, wine lists and be able to answer questions relating to the menus.
- Sharing and supporting marketing and promotional initiatives with guests that may be running or upcoming.
- Work with colleagues to ensure tasks are completed to Moss & Moor's standard.
- Covering colleagues to ensure smooth running of the Restaurant.

Beyond skills, we are seeking a hard-working, friendly Restaurant Supervisor with heart and personality who has a real passion for hospitality!

If this sounds like you, please get in touch with a copy of your CV and a small cover letter telling us why you would love to be considered to join the team at Moss & Moor.

Best of luck, Kevin Gratton