

**GOODWOOD**

**The Role**

The **Bar Supervisor** will be part of the Farmer, Butcher, Chef at the Goodwood Hotel.

**About us**

At Goodwood, we celebrate our 300 year history as a quintessentially English Estate, in modern and authentic ways delivering extraordinary and engaging experiences. Our setting, 12,000 acres of West Sussex countryside and our story both play significant roles in Goodwood’s success. What really sets us apart is our people. It is their passion, enthusiasm and belief in the many things we do that makes us the unique, luxury brand we are.

**Passionate People**

It takes a certain sort of person to flourish in such a fast-paced, multi-dimensional environment like Goodwood.  We look for talented, self-motivated and enthusiastic individuals who will be able to share our passion for providing the “**world’s leading luxury experience.**”

**Our Values**

**The Real Thing Daring Do Obsession for Perfection Sheer Love of Life**

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| We employ meticulous attention to detail to create experiences, as they should be. We are honest and open. | We don't mind breaking the rules to create the best possible experiences. We will take tough decisions | It’s a team thing – everybody mucks in to make things happen. We're madly passionate about what we do | We want to make everyone feel special by loving what we do. |

**Purpose of the role**

You will be responsible for providing an exceptional experience for customers to the Farmer, Butcher, Chef Bar, offering a warm welcome and friendly, enthusiastic service. To supervise the bar team and offer training and development support where necessary.

**Key responsibilities**

* To serve drinks to customers in a friendly and helpful manner;
* To be knowledgeable about the beverage offerings, maximising upselling opportunities where possible;
* To maintain the bar area to a high standard by ensuring that front and back of house areas are clean and tidy;
* To keep track of stock levels and order additional items as and when required;
* Follow the correct procedures for opening and closing the bar;
* To assist in the supervision of the team and ensure all duties are carried out as required;
* To be fully conversant with the Licensing Act 2003 and the Weights & Measures Act 1963 and any recent updates;
* Any other duties which may be reasonably requested by the Farmer, Butcher, Chef Restaurant Manager.

**Qualities you will possess**

* Passion for what you do
* Positive and friendly with a “can do attitude”
* Attention to detail
* Ability to prioritise and organise
* Proactive
* Take responsibility for yourself
* Confident to make decisions and to stand by them
* Good negotiation and influencing skills
* Excellent communicator
* A sense of fun!

**What do you need to be successful?**

* Ability to anticipate guest needs and exceed expectations
* Previous experience of working in a similar role
* To be knowledgeable about the beverage offerings, maximising upselling opportunities where possible;
* To maintain the bar area to a high standard by ensuring that front and back of house areas are clean and tidy;
* Fluent in the English language;
* Experience of managing or supervising a team would be advantageous;
* Own or reliable transport is essential due to the rural location of Goodwood.

Each role is assigned a level against our expected behaviour. Your role levels are set out below.

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| **BEHAVIOUR** | **LEVEL** |
| Think Customer | 2 |
| Communication & Trust | 1 |
| Taking Personal Responsibility | 2 |
| Encouraging Excellence & Commercial Success | 1 |
| Working Together | 1 |