



JOIN OUR
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Green Cow Kitchens Restaurant Manager

Full Time position with a salary of up to £21k, plus benefits, starting July 2019

Crumplebury is well underway (we have walls and roofs now), and in anticipation, our fabulous team is growing... Join the herd. We firmly believe that every occasion deserves to be memorable and unique. With a flair for farm-to-table fine dining, our home grown talent (and produce) is at the heart of our offering.

We are seeking an exceptional colleague to join the owners of Crumplebury and Whitbourne Estate and lead the Front of House operations at Green Cow helping to develop an already high performing and talented team.

Initially, this role will report directly to the Owners, with a realignment into the General Site Manager when they are appointed later in the year.

Overall responsibilities:

- Oversee the successful day-to-day running of the restaurant business, leading and inspiring the front of house team to meet exceptional operational standards and deliver impeccable customer service at all times.
- Dealing with booking enquiries, dietary requirements, collection of booking deposits, restaurant set-up, stock check, ordering and general dining room preparation (including some cleaning).
- Meeting customers to discuss private GCK events.
- Managing the casual staff rota and ensuring adequate resource is in place to meet customer demands, including back-up cover for all roles
- Some knowledge about wine would be a significant advantage
- Green Cow will be closed on Sunday evening and all day on Monday, but may operate at any other time of the week. Working shift patterns to be discussed in line with business demands.
- Develop, maintain, manage and audit operational procedures for stock, cash handling, health and safety, maintenance, risk assessment and any other areas needed to keep the business running efficiently and compliantly with relevant legislation.

Skills and experience required:

- At least 2 years' experience in a restaurant manager role, preferably with knowledge of a fine dining environment
- Ability to work effectively and calmly under pressure
- Impeccable organisational skills and a tenacious attention to detail
- Proven experience of leading and developing teams
- A hands-on, gregarious character with exceptional inter-personal skills when engaging with customers, business owners and staff
- Consistently demonstrate a great work ethic, self-discipline, and meticulous self-presentation standards
- Well-travelled, knowledgeable and eager to learn and adopt the brand principles of Crumplebury and Green Cow Kitchens

Person Specification:

- Excellent English language skills, both written and spoken
- The necessary permissions to live and work in the UK
- A good standard of IT proficiency
- A strong commercial and financial acumen

This is a role that could grow rapidly and the opportunity for advancement in terms of responsibilities as well as salary is significant. Starting salary of up to £21k depending on experience, with the potential to grow. Tips will form a substantial element of the remuneration package.

Applications should include a CV and covering letter sent to Bridget Vaughan, Estate Secretary: bridget@whitbourneestate.co.uk or The Estate Office, Dial House, Whitbourne, Worcester WR6 5SG

Closing date for applications is Sunday 9th June 2019, with the role ideally commencing in early July.



Dial House, Whitbourne, Worcester WR6 5SG • www.crumplebury.co.uk