## Bar Supervisor Job Specification - Crafty Egg, Church Road

As a Bar Supervisor at the Crafty Egg, you will play a key role in managing day and/or evening shifts, ensuring high standards of customer service, product quality, and staff management. You will be responsible for maintaining a clean and safe working environment, and ensuring smooth daily operations.

# **Key Responsibilities**

#### **Customer Service & Sales:**

- Ensure prompt seating, serving, and table clearing to maintain a smooth flow of service.
- Drive sales and encourage up-selling by delivering excellent levels of customer care.
- Assist in handling difficult or dissatisfied customers, ensuring issues are resolved professionally and swiftly.

## **Operational Efficiency:**

- Monitor bar cleanliness and compliance with health/safety regulations.
- Ensure the bar is properly stocked at all times.
- Assist with inventory control and stock orders.
- Oversee and manage staff during shifts, ensuring all tasks are properly allocated and breaks are efficiently managed.
- Ensure deliveries are safely unpacked and correctly stored, following all health and safety protocols.
- Monitor and maintain FOH stock levels, reporting low stock to the General Manager.

### **Health & Safety:**

- Ensure the environment is clean, safe, and hazard-free at all times (regular toilet checks, hazard monitoring, etc.).
- Coordinate with the kitchen to monitor food quality, addressing any concerns if food standards are not met.

This role requires strong leadership skills, attention to detail, and the ability to handle fast-paced environments. You will be pivotal in maintaining the Crafty Egg's reputation for excellent service and quality.