

Place Guild Network

Café Team - Barista



Role Description

About Place Guild Network:

We are a social enterprise that loves creating spaces for local people to meet, eat, laugh & enjoy. We activate community spaces for social good creating hubs of hospitality, friendship, connection and play-filled learning. We work specifically with communities with a high level of deprivation and social need. We facilitate a community-led approach to understand the needs and opportunities within an area.

About Langdon Park Café

Located right beside the DLR Station in Spotlight Youth Centre, Langdon Park Cafe is a hidden gem serving specialty coffee, freshly baked goods, homemade smoothies and nutritious daily lunch specials. Having launched in June 2025, the cafe is growing in popularity and becoming a local favourite. We hope to be a hub for the community hosting events and activities.

About the Role:

The role of **Café Team - Barista** is at the heart of helping to enable and develop great community engagement in the local area. You will offer a warm welcome to everyone who enters the space, alongside preparing and serving speciality coffee, other drinks, and simple, wholesome food. This will require experience as a barista, a passion for people, excellent customer service and a heart for the community. This is a role that requires proactivity, adaptability and leadership.

Salary: £13.85 per hour

Flexible hour contract: Hours of work 7.30 - 15.30 Monday - Friday including 30mins unpaid break.

Reporting to: Café Manager

Café Team - Barista Main Responsibilities

- Customer Service
 - Always provide a friendly and welcoming environment for all customers and guests in the community space.
- Food & Beverage Service

- o Take orders, prepare & serve café drinks and food.
- Café Assistance
 - o Ensure that the building is opened and closed safely when necessary.
 - o Clear tables, cleaning and washing up as required, ensuring the café is kept clean, both front and back of house.
- Sales and Marketing
 - o Operate an electronic point of sale system to handle cash and card transactions .
 - o Maximise sales through a customer-focused approach.
- Quality Control
 - o Ensure that all food and products are consistently prepared, displayed and served according to the café's recipes, portioning, cooking and service standards.
 - o Ensure that high standards of sanitation and appearance are maintained at all times.
- Cash Control
 - o Ensure that handling of cash is carried out securely and accurately, informing the Café Manager immediately of any anomalies.
- Environmental Health/Food Safety/Facilities and Equipment Maintenance
 - o Undertake administrative functions and maintain accurate records for reporting and health and safety.
 - o Follow all café policies and procedures.
- Creative Service Development
 - o Be a part of the development and creation of new ideas, products and services.
 - o Be on the lookout for ways the café can improve and better meet the needs of the local community.
- Stock Control
 - o Carry out regular stock takes and update stock level records.
 - o Order new stock or let the Café Manager know what needs ordering.
 - o Receive deliveries on site and ensure that all deliveries are stored suitably as soon as they arrive.
- General
 - o Perform other duties as reasonably required by your line manager.

- o Be an ambassador of Place Guild Network at all times and represent the values and behaviours of the organisation.

Skills and Experience

- Food Hygiene or Food Handling Level 2 Certificate, or willingness to undergo training.
- Proven experience as a barista in a cafe environment.
- Skilled in preparing a wide range of coffee and espresso-based drinks to a consistently high standard.
- Tech savvy and able to operate the POS system.
- Team player.
- Excellent attention to detail.
- Good levels of literacy and numeracy.
- Excellent communication skills and ability to engage with people of all different backgrounds.
- Experience of delivering a high level of customer service and delivering quality hospitality provision.
- Experience of working in a busy, customer-focused role.
- Knowledge of the hospitality industry.
- Working knowledge of health and safety requirements.
- Self-motivated.
- Flexible approach to work and ability to manage competing priorities.
- Ability to carry out tasks with tact and diplomacy, maintaining confidentiality at all times.
- Pro-active and takes the initiative.
- Organised and methodical.
- Sympathetic to Place Guild Network's values and aims.
-