

Job Description – Food & Beverage Manager

CASKS Café – Lochranza Distillery, Isle of Arran

Full time position – 40 hours/week, five days over seven.

Salary negotiable dependant on skills & experience.

Weekend working required, evening work very rarely required.

Benefits include – 34 days annual leave entitlement; generous employer pension contributions; excellent staff discounts on products & services; paid breaks; meals on duty provided.

The successful candidate will oversee the day-to-day running of all aspects of food and beverage service within our busy café bar, and work alongside the Visitor Centre Manager and other senior members of staff to assist in an ongoing re-focus towards a more whisky-based experience, while still providing a quality catering facility for all guests.

You will have a strong background within the hospitality sector, with a proactive, solutions-driven attitude, and the aptitude to thrive and contribute positively in a fast-paced environment.

Duties include:

- Management of the F&B service team; managing rotas and ensuring appropriate staffing levels over a seven-day operation.
- Training of front of house cafe staff in all areas of the day-to-day workings of the café - beverage preparation; EPOS systems; Food Safety Policy & company Health & Safety policies.
- Ensuring all on-sales service of alcohol is in line with the Visitor Centre's Premises Licence & Operating Plan.
- Assisting with menu planning and costing, ensuring the café operates to set margins and within budget.
- Stock management: efficient stock ordering, stock rotation & regular stock takes, maintaining quality & consistency and avoiding wastage and stock shortages.
- Maintaining all records in accordance with the Food Safety Policy, including allergen information, accurate food labelling, cleaning schedules, etc.
- Identifying and implementing opportunities for improving café services and upselling products.
- Back-end maintenance of café EPOS system – adding new items, updating pricing, etc
- Maintaining a strong knowledge of Arran Whisky products and Visitor Centre services.

Experience & Qualifications required:

- Previous experience of a café, bar, or restaurant in a management or supervisory role.
- Must hold or obtain a SCPLH qualification, and hold or be eligible to apply for a Personal Licence from North Ayrshire Council.
- Good level of IT literacy: Microsoft Office, Outlook, café EPOS system, online ordering systems (training for specific systems will be provided).
- A current Food Hygiene qualification including Allergy Awareness training is desirable.

Personal attributes required:

- Genuine interest in and passion for exceptional customer service.
- Excellent communication skills and the ability to manage a small team effectively.
- Practical, flexible and hands-on.
- A good level of physical fitness.
- Some knowledge of and interest in the whisky industry is a bonus, full training provided.

For more information & details on how to apply, please call 01770 830264 or email lindsay@arranwhisky.com