



## Cafe Manager

As per contract, including weekends & bank holidays

We are looking to recruit a highly motivated and hard individual person to manage the our well established Café in Thorpeness - Suffolk

### The Role:

A unique opportunity for an experienced, service focused, volume savvy Manager to lead a team of around 15-20. We are looking for an individual who thrives on and has previous experience of - driving a small team, encouraging the highest standards every day and creating a genuinely team-orientated environment. Challenges excite you and you have the experience, key qualities and all round ability required to continue to make this Cafe a huge success, both during high and low seasons. Most importantly, you'll be required to have fun, inspire others and share your passion, to translate the concept and ideals of The Kitchen @ Thorpeness.

### Responsibilities:

To take overall responsibility for the effective running of the Cafe and the implementation, evolution and ongoing improvement of standards and profitability, and exceed both customer and staff expectations.

To protect and positively promote the reputation of The Kitchen @ Thorpeness through building strong and lasting relationships in the local area, always receptive to the varied needs of your customers and creating an identity for the Cafe in its "neighborhood".

To create a culture where potential is recognised and progression is encouraged. Always keen to identify talent and promote from within, encouraging a belief in succession planning in your management team.

To build a strong partnership with the Head Chef, supporting and encouraging internal progression and development within the kitchen and working together to build a team focused environment based on mutual respect, without divide.

To work with the Head Chef to drive understanding, from all staff, of our commitment to maintaining the highest standards of food quality and food safety.

To identify and maximise all sales opportunities, delivering agreed sales and volume targets and making decisions based on a full understanding of the profit and loss accounts and the potential commercial implications.

To prepare and deliver accurate sales and labour forecasting and to report figures within set timescales and in line with budget. Able to see the bigger picture and successfully adapt resource as needed.

To monitor the quality and consistency of performance during service in all areas of the Cafe through observation, attention to detail and well-balanced interaction with both staff and customers.

We are open 7 days from 9am until 5pm (4pm winter hours) with days off in line with business demands. No Holidays are permitted during AUGUST

We offer a competitive Salary with Bonuses for the right candidate.

Whilst we are busy all Year round, our sales significantly increase during School holidays

Please apply to Claire Marshall- Director, [thmkitchenslimited@aol.com](mailto:thmkitchenslimited@aol.com)