PEAK EDGE HOTEL

Peak Edge Hotel is a privately owned, luxury boutique hotel nestled on the edge of Derbyshire's Peak District National Park. Surrounded by beautiful countryside with farm-to-fork ethos, the hotel is accessible and only a 10-minute drive from Chesterfield town centre and our sister venue, Casa Hotel.

The Red Lion Restaurant at Peak Edge Hotel is the recent winner of '*Derbyshire's Pub of the Year 2023*' in the National Pub & Bar Awards 2023', 'Derbyshire and Peak District Taste of Derbyshire award for the '*Best Restaurant 2023*' and also a finalist in the National Publican Awards for '*Best Premium food offer 2023*'.

The hotel has recently undergone beautiful renovations to our restaurant and extensions to our banqueting rooms and we continue to invest to make sure this stunning hotel provides a laid-back, home-from-home for all our guests and visitors.

If you are looking for a career in hospitality in a beautiful venue that demands high service standards, why not get in touch!

An exciting opportunity has arisen as we seek a 'Restaurant Supervisor' to join our expanding team!

We require friendly, outgoing, and professional applicants. You need to be passionate about great service and enjoy working in a fast-paced environment.

Reporting to the Red Lion management team your role will have responsibility for ensuring the pro activeness of the team and ensuring all services are consistent and standards are controlled and precise.

Key responsibilities:

- Identify the expectations of all customers and delivering customer satisfaction to ensure all guests have the perfect experience
- Help manage a team of up to 20 F&B staff
- Proactively mentor and train a developing team
- Maintain good communication between departments and teams
- Manage breakfast, lunch and dinner services ensuring all services run smoothly and are consistent
- Ordering stock and ensuring stock levels are maintained

Skills:

- Highly motivated individual with good organisational and communication skills
- A keen eye for detail
- Good relationships skills
- The ability to handle guest feedback quickly and professionally
- Rosette experience

What we offer you:

- Competitive salary
- Health and Wellbeing programme via Westfield
- Excellent tips!
- Fantastic working environment
- 50% off food and 20% from drink at our venues and discounted hotel stays
- Free parking
- Meals on duty
- Excellent training and development opportunities within our group

If you have a passion for the industry and are looking to develop your food and beverage career, please do get in touch and let's discuss what we have to offer!

Job Type: Full-time

Pay: £26,000.00 per year

Benefits:

- Company events
- Discounted or free food
- Employee discount
- Free parking

- Health & wellbeing programme
- On-site parking
- Referral programme