

Person Specification Catering Assistant (Bar)

SECTION	CRITERIA
Education & Qualifications	<ul style="list-style-type: none"> • Good level of numeracy
Skills, Knowledge & Experience	<ul style="list-style-type: none"> • Knowledge of bar cellar work including keg change, line cleaning and product presentation; • An understanding of the roles and responsibilities of the Local Authority Licensing Objectives and NCPLH Personal Licence provisions; • Knowledge of goods received, storage and stock control procedures; • Knowledge and experience in cleaning methods and standards appropriate to a bar setting; • Knowledge and understanding of Health & Safety issues particularly related to food hygiene in a bar setting; • Ability to provide high quality customer service; • Ability to develop product knowledge and sales promotion; • Excellent communication and interpersonal skills; • Ability to work on your own and as a member of a team; • Experience of working in licensed premises within the hospitality or catering industry; • Experience of working in a customer service setting.
Key Responsibilities of Role	
<ul style="list-style-type: none"> • Responsible for the event bar service and assist in other activities that support conference and social events • Carry out duties in accordance with operational and statutory requirements • Working with the rest of the team to deliver the highest level of customer and staff satisfaction 	

Working Relationships

Key Internal working relationships are with:

- Senior Managers
- Assistant Directors and Executive
- Operational Teams across the Group
- Colleagues and service users

Key External working relationships are with:

- Third party suppliers
- Partners / Agencies
- Contractors – providing agreed services on the Group's behalf