

Position Description	
Position Title:	Team Leader - Cafe
Department:	Catering
Reports to:	Bistro Manager
Supervises:	Café food and beverage attendants
Key Relationships	
Internal:	<ul> <li>Executive Chef</li> <li>Head Chef</li> <li>Cooks, apprentices and Kitchen-hands</li> <li>Bistro Manager and Catering Team Leaders</li> <li>Front of House Staff</li> <li>Duty Manager</li> <li>Stores and Purchasing</li> <li>Cleaning</li> </ul>
External:	<ul> <li>Members and Guests</li> <li>Pre-existing and potential business clients</li> <li>General public</li> </ul>

## **Position Objectives**

- To provide high quality and consist Cafe experience for our members and guests.
- At all times promote the Club and the Club facilities and to act as a public relations officer for the betterment of the Club

## **Key Responsibilities and Areas** Manage the day to day operations of the Café including stock, staff, customer relations, cleaning, food handling, storage and preparation to safe standards. Preparation, maintenance and cleaning of coffee machine Provide training to Café staff in all aspects of Café services including safe operation of machinery and service standards. Mentor, coach and lead team members. Performing all correct food storage and rotation requirements and monitoring. Check all function sheets, roster, bus sheets, motel and sports groups numbers to forecast peak periods and staff appropriately Ensure Café seating area is clean and tidy, condiments are clean and replenished, benches and bins are neat. **Key Decision Making** Non-negotiable To have a complete understanding of all club facilities

Observe and enforce all of the Club rules, policies and procedures



	<ul> <li>Follow and enforce all company and regulated food safety, hygiene and WHS procedures, including use of equipment and protective clothing</li> </ul>
	<ul> <li>Performing all work activities in a manner that ensures their own and other employees health and safety</li> </ul>
	<ul> <li>Immediately report any unsafe, conditions, equipment or injuries</li> </ul>
	<ul> <li>To maintain good working relationships with your colleagues and all other departments</li> </ul>
	<ul> <li>Provide excellent customer service, friendly and professional to all customers.</li> </ul>
	<ul> <li>Presenting a professional image and standard of behaviour to members of the public and staff.</li> </ul>
	Compliance training
Negotiable	Ongoing industry training

## Accountability

- To meet all required timeframes
- Ability to maintain standards of product and service levels
- Maintain a high standard or food and beverage service and customer service.

Skills Required		
Professional Qualifications:		
Experience:	<ul> <li>A minimum of 5 years industry experience</li> <li>Experienced Barista</li> <li>Food Handlers certificate - Preferred</li> </ul>	
Specialist Skills and Knowledge:	<ul> <li>Ability to manage time and engage team members</li> <li>Ability to set priorities</li> <li>Plan and organise daily schedules</li> <li>Complete tasks with minimum supervision</li> <li>Contribute to all aspects of the Cafe and its environment</li> <li>Ability to operate machinery and supervise machinery in use including deep fryers, food processors, Bain Marie, grill and dishwashers</li> </ul>	
Interpersonal Skills:	<ul> <li>Ability to work as part of a team in a positive manner</li> <li>Ability to be respectful and supportive of other team members</li> <li>Ability to remain calm under pressure.</li> <li>Good communication skills</li> <li>A dedicated and committed work ethic</li> <li>Passion for Hospitality</li> <li>Well-groomed.</li> </ul>	