

Event Catering Supervisors (casual)

A L E X A N D R A PA L AC E , A L E X A N D R A PA L AC E WAY, LO N D O N , N 2 2 7AY +02 0 8 36 5 2121 +ALEXANDRAPALACE.COM ALEXANDRA PARK AND PALACE CHARITABLE TRUST IS A REGISTERED CHARITY +CHARITY REGISTRATION NUMBER: 281991



ABOUT ALEXANDRA PARK AND PALACE



Alexandra Park and Palace is a major event, heritage and cultural destination in north London. We host live music, live sport, theatre productions and Park events all year round.

All the money that is generated by events goes back into maintaining and restoring Ally Pally, to celebrate and share the past, deliver extraordinary experiences at present and regenerate for the future.

ROLE DESCRIPTION

Alexandra Palace is looking for casual **Event Catering Supervisors** to join the in-house Catering team delivering high quality customer service across event and hospitality catering operations.

You will be working across Ally Pally's exciting event programme and supporting the delivery of catering operations across public events (live music, live sport, exhibitions), private hires (corporate and B2B events), and onsite outlets, including the Theatre bars, East Court, and Park.

The ideal candidate will have experience working busy events and experience supervising a team. Food handling level 2 and a personal liquor license are desirable.

The hourly rate is £14.63

HOW TO APPLY

To apply for the role of **Event Catering Supervisor** please send your CV / expression of interest and a cover letter outlining how you meet the requirements of the role to recruitment@alexandrapalace.com

CVs will be shortlisted on receipt

Due to the volume of applications we are unable to offer feedback to those not shortlisted for interview

OUR COMMITMENT TO EQUALITY AND DIVERSITY

We are committed to providing equality of opportunity and encourage job applications from people of all backgrounds. We strive to build a diverse and inclusive workforce that is representative of our community and helps us to deliver more for our visitors. We particularly encourage applications from candidates from ethnic minority backgrounds and candidates with disabilities.

Job Title	Event Catering Supervisor	_
Department:	Catering	
Responsible To	Assistant Catering Manager	
Responsible For	No direct line management but post holder is required to supervise casual and agency staff whilst on shift	
Overall job purpose	To support catering management deliver a high standard of customer service across all areas and the smooth running of the catering operation.	
Key internal relationships	Bar and Kitchen Manager Event Managers House Team Head Chef	
Key duties and responsibilities	 Supervise the team of catering staff including agency employees during a variety of events, including concerts, exhibitions, and oversee catering operations on the floor. This includes: Brief catering staff about the event Monitor customer queues Monitor stock levels and cash floats Schedule staff breaks and provide cover Support staff on the floor with service delivery Raise any issues of concern with the Catering Manager in a timely manner Adhere to set standard operating procedures Comply to licensing laws and safeguard the Alexandra palace license 	50%
	 2. Prepare catering units including conference and banquet set ups ahead of event opening. Tasks include: Set-up of units and catering areas ensuring they are clean and tidy and ready for service to a high standard Stock levels are suitable for the event Ensure all pricing, payment facilities and EPOS systems are set. 	15%
	 3. Close / break down catering units after event finish ensuring that: Unit keys are signed in Tills are checked and have been accurately cashed up Takings and event summary are reported to the Catering Manager 	15%
	 4. Support catering operations across the Park and Palace on non- event days upholding exemplary customer service. For example: Prepare and deliver F&B orders Process cash and card transactions Maintain a clean and tidy working environment Assist with any customer enquiries 	10%
	5. Monitor stock level (food, beverage and disposables) and report when new stock needs to be ordered to maintain consistent	5%

	resource levels including regular stock takes and regular line checks, ensuring stock rotations are adhered to.	
6.	Maintain accurate food health and safety records and uphold to a high standard e.g. food temperature logs for management spot checks and external audits.	5%

Person Specification	Essential	<u>Desirable</u>
opecification	Education / Qualification	Education / Qualification
	Educated to GCSE level or equivalent with English and Maths	Personal Liquor License
	Fluent in English language	Bar experience COSSH
	Food Handling Level 2	
	Experience	
	Experience of supervising or leading a team	
	Experience of delivering face to face customer service	
	Experience of resolving customer complaints and issues	
	Experience handling and processing cash and card transactions preferably gained in a retail environment	
	Skills	
	Strong verbal communication skills with the ability to brief a team and give clear instructions	
	Able to work unsupervised	
	Trustworthy	
	Good time management and able to prioritise effectively	
	Available to work a flexible shift pattern including weekends, evenings and some bank holidays	

DIMENSIONS

Financial responsibilities Cash handling

People management responsibilities Supervision for food service assistants and some agency staff when required

GENERAL OBLIGATIONS

i. Health and Safety

All employees have a legal duty to ensure the health and safety of people at work and members of the public on site in accordance with H&S legislation and AP policy.

ii. Equality and Diversity

Alexandra Palace is committed to the fair treatment of all our staff. We are committed to giving equal access to recruitment and selection, promotion and career development, training, pay and benefits.

We will provide reasonable support to disabled applicants throughout the recruitment process. If you feel that you need any additional support or reasonable adjustments to take part in the interview process, please contact the HR team

iii. Safeguarding

Demonstrate commitment to safeguarding of children, young people, and adults at risk.

iv. GDPR

To handle personal data in accordance with the organisation's data protection policy and to record all processing activities in the organisation's data register where appropriate.

v. Sustainability

We are committed to a Sustainability strategy and policy, working towards finding new, innovative, and economical ways to stay green.



CUSTOMER SERVICE STANDARDS

The Core Competency Framework

Each competency has an overall description. It is then broken down by level into "We will" and "We won't" indicators. This role is a level I and therefore should be demonstrating behaviours at **level I**.

I. We are COLLABORATIVE

"We work as one team, sharing ideas, knowledge and insight to achieve our common purpose"

	We Will	We Won't
Level 1	 Work together collaboratively- acting as one team Communicate with colleagues and other teams - building relationships, sharing information and reducing silos Attend and actively participate in team meetings Look for frequent opportunities to socially interact across the organisation Ask for help more often Pro-actively offer help if a team member is struggling 	 Wait to be asked for help or leave people to struggle Work in silos Make decisions without consulting each other Withhold information from others Be silent and uncommunicative Hold back because of lack of time or interest Ignore the phone or customers Act divisively

2. We are BOLD "We are bold and we embrace change – we constantly look for new opportunities and innovative ways of doing things"

	We Will	We Won't
Level I	 Bring creative ideas to work, share them with others and influence to make them happen Be adaptable and open minded - listen to new ideas and try new things Demonstrate a passion for learning put self forward to be trained and to train others Be more vigilant in spotting the things which could be better Admit when a mistake has been made or could have been done better Welcome change as a way to learn and grow 	 Resist change and new ways of doing things Be afraid to try new things Be defensive when constructive criticism is offered Make the same mistakes Hold back ideas Blame others if new things go wrong Dismiss or shut down ideas without suggesting alternatives or looking at ways to make it work See setbacks as failure

3. We are OPEN AND GENUINE

"We are inclusive and diverse - welcoming all through our doors. We are genuine - we do what we say we will and do it in a way that is in line with our values."

We Will	We Won't
 Treat people with respect, irrespective of their opinions, beliefs or background Demonstrate good manners with everyone Listen to others and value their opinions Take time to get to know other individuals and teams, who they are, what they do and how we can help Discuss things in person and not rely on email Be more culturally aware and understanding of difference Work sensitively and collaboratively with all Meet commitments and keep promises - follow up on enquiries or requests for information promised Confront difficult situations 	 Disrespect colleagues or customers Single out, exclude or discriminate against people because they are different to me or for any other reason Dismiss the views of others because their opinion and perspective is different to ours Criticise colleagues in front of others or the public Take sides when hearing different opinions Bring personal problems into work on a regular basis Talk or gossip about others Talk the organisation down inside or out Fail to deliver on what we have promised

4. We are **PASSIONATE & FUN**

"Our job is to put smiles on people's faces, by being engaged and passionate about all that we do. We deliver our purpose with fun and enjoyment"

	We Will	We Won't
Level I	 Demonstrate enthusiasm and excitement in the delivery of our roles Express passion, energy and fun with colleagues and customers Focus on quality – completing work on time and accurately Take visible pride in our work every day Be self- motivated and stay positive even when sometimes it is hard to do so Deliver the best experience for our customers Look for opportunities to bring fun to work 	 Create a negative atmosphere Demonstrate a can't do attitude Allow the negativity of others to affect me Take things to heart Take a careless attitude to the quality of our work Say "I don't know" – I will go and find out Say "It's NOT my job"

We are RESOURCEFUL
 "We use what we have creatively to get the best results possible, solving problems and overcoming difficulties"

We	Will	We Won't	
 of the resources w Say yes more ofter to do it with what Use initiative to so every problem as opportunity to gro Minimise wastage Look after resourbelonging s- keepi maintained Make suggestions more efficient or proceeding to the source of the s	a and then work out how we have lve problems – seeing a challenge and an w and recycle more tes as if they are personal ag them tidy and on how to make things	 will solve them Say "Yes" if I know I can't do some Use budget as an excuse not to do Be wasteful of time, resources, energy equipment 	ne else ething o things