



Job Description – Front-of-House Waiter

The Abbey Inn, Byland

Report to: Restaurant Manager

Hours: 45 hours per week, working any 4 days Thursday – Monday

Holiday Entitlement: 23 days per annum

Total Package: £32,000 including Tronc

Location: The Abbey Inn, Byland (near Wass), YORK, YO61 4BD

Overview

We are looking for a dedicated, hardworking individual with a passion for hospitality to join our team at the Abbey Inn, Byland; our pub with three-ensuite bedrooms. We are looking for someone who thrives working with and in a team, with a passion for delivering service excellence and understanding of our values and ethos.

This is an exciting opportunity for someone who is eager to progress a career in the fine-dining pub sector and, as such, previous experience will be considered secondary to your own disposition and character – a great attitude, ability to work well in a team and a willingness to learn is all we ask for!

The role and responsibilities

- Being the face of The Abbey Inn; delivering our ethos and values to ensure a memorable customer experience.
- Front-of-house service, including taking orders, provision of food and beverages and janitorial duties
- Providing the attention to detail that we need to push standards forward.
- Ensuring high levels of customer service at all times to always meet our guest's expectations.
- Building a strong product knowledge so our food, beverages and ethos can be communicated to guests

The Person

- Quality driven
- Impeccable attention-to-detail
- Excellent communication and organisational skills
- A friendly and approachable manner
- A genuine passion for the hospitality industry

The benefits of working with us

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and good work/life balance. We offer:

- Staff discounts across the group
- Career development and internal and external training opportunities
- The opportunity to work in a growing and exciting business that invests in its people
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved.
- Freshly cooked staff meals

How to apply

To apply, please send your CV and covering letter to Deborah via careers@tommybanks.co.uk