



Job Description – Junior Sommelier

The Black Swan at Oldstead

Report to: Restaurant Manager / Head Sommelier

Hours: 45 hours per week Tuesday – Saturday

Package: Total package £34,000 - £37,000 including Tronc (depending upon experience)

Location: The Black Swan, Oldstead, YORK, YO61 4BL

Overview

We are looking for a dedicated, hardworking junior sommelier to join our team at the Michelin starred Black Swan, Oldstead. Prior experience is not necessary however it is welcomed, enthusiasm to learn is the most important trait we are looking for. This is a fantastic opportunity for somebody who is passionate about fine-dining and wine, with a view to progressing within our Front-of-House team. You must thrive working in a team, with a passion for delivering excellent service and understand our company's values and ethos. In turn we offer the opportunity to work in a professional, hospitable, and friendly environment with training and development opportunities and great benefits.

The role and responsibilities

- Supporting the Head Sommelier in developing our food and wine pairings and providing wine knowledge and training to the Front-of-House team
- Assisting in management of our 250-bin wine list and cellar, with a very exciting and extensive by the glass offering.
- Aiding in development of seasonal cocktails & alcohol-free drinks.
- Being the face of The Black Swan in the restaurant. Delivering our ethos and values to ensure a memorable customer experience
- 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 to enhance and maintain the reputation of the Black Swan.
- Building a strong product knowledge so our food, beverages and ethos can be communicated to guests
- Working with the FoH management and kitchen to ensure clear communication to enhance the guest experience.

The Person

- A passion for food, wine, and the hospitality industry
- A mature outlook
- Quality driven
- Impeccable attention-to-detail
- Excellent communication and organisational skills
- A friendly and approachable manner

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:

- Career development and internal and external training opportunities e.g. WSET
- Competitive salary and service charge
- Staff discounts across the group
- The opportunity to work in a growing and exciting business that invests in its people
- The chance to train and learn under Michelin-starred standard hospitality professionals
- 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 and Seamus via careers@tommybanks.co.uk