



Rustic Food - Assistant Manager Vacancy

We are looking for a passionate individual to join the Rustic Food Team.

Rustic Food continues to evolve and we are looking for a driven, hardworking and willing to learn individual. The selected person will work within an organised and growing structure, with the opportunity to develop responsibility and greater skills.

The role is based at our Leamington Spa Shop.

You can learn more about us on our website: www.rusticfood.co

Your duties will include:

Key Responsibilities (Shop):

- Work alongside the catering executive/s with the daily preparation, service and general responsibilities within the Sandwich Shop (Rustic Food).
- Manage the Sandwich Shop when the General Manager is on Annual Leave/Sick.
- Understand how to order stock/produce for the Sandwich Shop and undertake that process.
- Liaise with the Directors on new plans and have an understanding and input into the business' strategy for the Sandwich Shop.
- Develop and acquire the skills needed to cook, prepare and serve all of the Sandwich Shop's produce.
- Deliver excellent and consistent levels of service to customers. Work with the catering executive in supporting other staff members to do the same.
- Monitoring the hygiene and food safety levels within the business on a daily basis and update relevant records.
- Demonstrate a sound knowledge of the food safety regulations relating to the hospitality industry and assist the General Manager with training new staff.

Key Responsibilities (Catering):

- Work alongside the catering executive/s with the daily preparation, service and general responsibilities required to deliver the Buffet/Catering orders.
- Develop and acquire the skills needed to prepare and serve all of the Buffet/Catering produce.
- Work with the General Manager to understand the catering system.

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- Understand how to order stock/produce required to fulfil the Buffet/Catering orders and undertake the process when required.
- Liaise with the Director on new plans and have an understanding and input into the business strategy for the Buffets/Catering orders.
- Lead alongside the General Manager with the maintenance of required Food Hygiene and Health & Safety regulations & guidelines. Maintain own knowledge in these areas and support other staff to do so as needed.
- Support the training of new employees on business processes and procedures linked to the Sandwich Shop & Buffets/Catering.

The ideal candidate will demonstrate:

A willingness to learn and work towards the companies plans and vision.

Be able to demonstrate a can do and hardworking attitude.

It would be desirable for someone to show a track record of experience within the hospitality sector.

A demonstrable passion to work within a small dynamic team.

Having clear opinions and ideas of your own - being able to speak up and contribute to the ongoing evolution of Rustic Food.

An excellent communicator and great with customer service.

Passionate about supporting causes that are close to Rustic Food and keen to get involved in activities, fundraising and notable causes.

At Rustic Food, you'll receive:

- The opportunity to grow, learn and develop.
- Competitive salary and benefits / pension scheme
- 28 days holiday per annum (including public holidays)
- Considerable time off over Christmas period. (to be discussed at interview)
- Regular Pay Reviews
- Free lunch and drinks.
- 50% staff discount for friends and family
- 1x Christmas and 1x Summer party
- 2 professional development days allowance per year
- Training Opportunities



How to apply.

To apply for this role please complete our application by submitting a CV and cover letter to catering@rusticfood.co

Applications will be reviewed and processed on an ongoing basis. We will not wait for the deadline to progress candidates. So, we encourage you to apply as soon as possible, with interviews being held when contact is made with the applicant. Our desired start date would be early July 2024.

Due to the volume of applications we typically receive, we are unable to respond to candidates who are unsuccessful at the initial application stage.