Caffè Supervisor

Job Description March 2024

Full Time, 37.5 hours per week £24,000 p.a. Additional pay for events and catering, to be agreed.

Hours of work:

Regular working pattern negotiable, some flexibility required. Wednesday - Saturday: 10.30 - 18.15 (Thursdays to 20.00)

Sunday: 11.30 - 17.00

Evening shifts possible from time to time for events.

We are looking for a passionate and enthusiastic person to help manage and develop our popular Italian café, Caffè Estorick, attached to the Estorick Collection of Modern Italian Art, a museum in Islington. Our small café, overlooking our beautiful, landscaped garden, is known for its authentic Italian menu and its friendly welcome. You will be involved in sourcing ingredients and menu development as well as the presentation of the business and design of our events.

As well as assisting with developing the café to become a neighbourhood destination, we are looking for somebody to help us expand its potential. This includes developing its catering in conjunction with our museum private event hire scheme and nurturing partnerships.

Responsibilities

- Take customer orders, prepare food, drinks, and serve tables
- Have overall accountability with the Director for the operation of Caffè Estorick
- Ensure compliance with regulations and licences as well as overseeing the cleanliness of the café area and product conservation
- Manage food supply and orders, stock, and waste disposal
- Training and managing other staff and preparing rotas
- Provide a weekly update to the Director and meet revenue and profit targets
- Responsible for quality of products and service
- Work with the museum office team to improve, promote and organise events
- Help with marketing and social media relevant to Caffè Estorick in conjunction with the Marketing department of the museum
- Feedback to and provide input to the Director to refine the menu and suggest new ideas and dishes
- Work with museum office staff to develop the catering offer for events

Qualities & Experience

- Positive attitude and problem-solving skills
- Reliable and responsible
- Customer focused
- Good communication skills
- Experience of working in a café, restaurant, or bar setting
- Demonstrable knowledge of food hygiene and health and safety
- Passionate about Italian food and lifestyle

Estorick Collection 39a Canonbury Square London N1 2AN T 020 7704 9522 www.estorickcollection.com curator@estorickcollection.com

> Eric and Salome Estorick Foundation

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Benefits

- No regular late shifts some flexibility with hours 2 days off every week
- Convenient location in Islington and pleasant setting in a Georgian villa
- Paid breaks, pension contributions, regular monthly salary, permanent contract
- 4 weeks holidays per year + bank holidays
- Closed for the Christmas period

To apply, please send your CV and covering letter to the Director, Roberta Cremoncini curator@estorickcollection.com.

We try to respond to applications, but our resources are limited, and it may not be possible to contact all unsuccessful candidates.

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