



Job Description

| Job Title: Bar Staff Five Arrows Hotel & Private Events | |
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| Managed by: Hospitality Supervisors | |
| Department(s): Five Arrows & Private Events | Location: Waddesdon |
| Department(s). The Anows & Phylic Events | |

Waddesdon is a Rothschild house and gardens set in the Buckinghamshire countryside just outside Aylesbury. It was created for Baron Ferdinand de Rothschild in the 1870s. Now owned by the National Trust, but managed by a family trust (the Rothschild Foundation), it remains the epitome of 'Rothschild style'.

Visitors today can still see Ferdinand's unrivalled collections of decorative arts and paintings, alongside contemporary art, and wander in the immaculate gardens. There is also a working aviary, wine cellars, shops, restaurants and a woodland playground.

Over 300 staff and more than 300 volunteers help mount special exhibitions, host educational visits, hold wine tastings, lead guided walks and talks, and run events throughout the year, including a magical Christmas season. Private events – parties, meetings and weddings – are held at the Dairy (a private building on the estate) and at the Five Arrows, a Grade II listed boutique 16 bedroom hotel near the gates of the Manor.

The Five Arrows' name is derived from the Rothschild family emblem of a shield surmounted by five arrows, pointing upward and tied with a ribbon. Built in 1887 as part of Waddesdon Estate by Baron Ferdinand de Rothschild it was originally used to accommodate the architects, craftsmen and artisans working on the Manor itself. It was designed by architect/builder, James Taylor, who lived locally in Bierton; in his own "authentic" English style of half timbering, elaborate Elizabethan chimney stacks, and wrought ironwork. Architecturally it is one of the most striking buildings in the village.

The Hotel and Private Events business, with 38 permanent members of staff, are managed by the trading company Rothschild Wadddesdon Ltd, and all profits are returned to the Rothschild Foundation, a UK registered charity, for the upkeep of Waddesdon. The charity supports arts and heritage, the environment, education and social welfare by awarding grants, fostering dialogue and debate, and through the support of Waddesdon Manor.

The main objective of the Bar Staff is to provide excellent customer drinking experience. You will be creating classic and innovative drinks exceeding customer's needs and expectations.

Terms & Conditions:

| Contract Type: | Casual. |
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| Salary: | This will be dependent on age and experience |
| Hours: | A maximum of 37.5 hours per week, on a seven day rota to include weekends, evenings and split shifts are required by the business. Hours of work to suit the needs of the business (exclusive of breaks). |
| Annual Leave: | Your holiday entitlement will be based on the hours you work and includes public holidays. Maximum of 187.5 hours holiday a year. |
| Start Date: | Position starting week beginning 16th October 2019, ending 5th January 2020 |
| Benefits: | 20 % staff discounts in our on-site Restaurant and Shops Matched company pension scheme up to 10% of salary Beautiful location working within the charity and heritage sector Free parking |

Key responsibilities:-

The key areas of responsibility and duties are as follows:-

- Prepare alcohol or non-alcohol beverages for bar and restaurant patrons
- Interact with customers, take orders for drinks and food service
- Assist with front of house staff with customer service when required
- Access customers' needs and preferences and make recommendations
- Mix ingredients to prepare cocktails
- Check customers identification and confirm it meets legal drinking age
- Restock and replenish bar inventory and supplies
- Stay guest focused and nurture an excellent guest experience
- Comply with all food and beverage regulations
- Maintain a clean work and dining area by cleaning tables, washing glasses, utensils and equipment

This job description does not list all duties that you may be asked to perform. Other duties may be asked through discussion with the Operation Manager and Line Supervisors.

Skills and Experience

Essential

- Excellent knowledge of mixing, garnishing and serving drinks
- Positive attitude and excellent communication skills
- Ability to keep the bar organized, stocked and clean
- Meets state minimum age to service alcohol
- Positive, engaging and professional appearance

Application Process

• Please submit your CV and cover letter to <u>application@waddesdon.org.uk</u>