



JOB AND PERSON DESCRIPTION

JOB DESCRIPTION

Job title:	Front of House Manager
Department:	Catering
Job purpose:	Manage Front of House services and team.

Specific duties:	 Management Manage the Front of House (FOH) team of staff to provide excellent levels of service and event management. Take responsibility for all dinners, Formal Halls, College, and external dining events. Be responsible for FOH rotas and their financial impacts. Manage the workplace environment specifically including behaviours at work to accepted standards as set out by the College. Report sales activities on a weekly basis. Report to the Catering Manager weekly on FOH issues and actions required. Arranging weekly meetings with staff who report to you and plan any, and any on-going, training requirements. Liaise with the kitchen and café to ensure consistency in levels of service are maintained and all relevant staff are up to date with event information. Identify, improve, and implement improvements required in FOH areas. Organise FOH cleaning schedules, audits, and their updates. Attend weekly staff meetings and occasional Heads of Department meetings. Supporting the Head Chef in food safety controls are in place and implemented to our high standards. Maintain equipment required for dinners such as, but not limited to, glassware, cutlery, linen etc Administrative Take an active role in communicating with users of the catering services, advising on menus, wine choices, and event planning through emails, in person meetings and phone calls. Print menus, event signs and table plans for events when required. Plan training for FOH staff with the Catering Manager and maintain training records. Ensure relevant FOH Health & Safety standards are maintained and monitored. Maintain wine cellars including movement, stock sheets and stock control.
	monitored.



JOB AND PERSON DESCRIPTION

DARWIN COLLEGE CAMBRIDGE - CB3 9EU

Registered Charity Number 1141105

Works with:	Catering Manager, Head Chef, Café Supervisor,
Responsible for:	Front of House staff
Responsible to:	Catering Manager

PERSON DESCRIPTION

	Essential:	
Qualifications:	Food safety	
Experience:	Management experience	
	 Works with-in the hospitality service industry. 	
Skills:	 Able to motivate and manage a team to high levels of customer service. Good IT skills, (MS Office, Outlook, in-House systems, such as POS and event bookings) Good customer service, communicator, and the ability to deliver and exceed customer expectations. Able to respond to changing circumstances and react positively to the unexpected. 	
Special requirements:	Weekend and evening working on a rota basis.	

REVIEW

These job and person descriptions are non-contractual

Current incumbent: New Post

Reviewed by Head of Department:

Signature:

Name: Ivan Higney Date: 6th March 2024