



Job Description

Role: Food and Beverage Team Member

Reporting to: Restaurant Manager

Who are we?

Marco Pierre White is an acclaimed chef, restaurateur and TV personality. He has restaurants across the UK under different concepts namely Marco Pierre White Steakhouse Bar & Grill, Marco's New York Italian, Wheeler's of St James's, Mr. White's English Chophouse, Koffmann & Mr. White's, Wheeler's Fish & Chips, Bardolino Pizzeria Bellini & Espresso Bar and Marconi Coffee & Juice Bar.

Where Are We?

You will find The Marco Pierre White Steakhouse Bar & Grill on the 6th floor, Dominions Arcade, Queen Street, Cardiff.

Purpose of Role

The main objective of the role is to support the Food and Beverage Manager in the running of the Marco Pierre White restaurant, ensuring the guest experience is always to a high standard ensuring Black & White brand standards are met at all times.

Passionate about food, you will care about your work and be keen to develop your skills in order to deliver the best guest experience possible.

What we would like from you

You will be an ambassador for the kitchen and MPW brand, working hard to make every guest and team member experience memorable. Passionate about food and delivering great dining experiences for your guests, you will be focused on making sure that the guest experience is the best that it can be and you will consistently support the rest of your team in delivering exceptional culinary experiences. You will have a positive attitude, demonstrate flexibility and have a willingness to learn.

Required skills and experience:

- Effective time management
- Confident in customer interactions with enthusiasm and professionalism
- An individual who is a great team player but can also work from own initiative
- A reliable and responsible individual with great flexibility
- Someone who can work in a fast pace environment
- To be passionate about hospitality

Who you are

You will have a friendly, enthusiastic and caring personality, be able to keep calm under pressure, be confident and organised. You will demonstrate exceptional attention to detail, a guest first approach and a real passion for great food service delivery and be able to work autonomously or as part of a team.

What Good looks like

Correctly presented to the brand standards every day, you will support the kitchen team in preparing and presenting dishes to the correct brand standards. You will be punctual, courteous and helpful, always striving to be your best whilst complying with health and safety guidelines and legislation. You will support in creating a culture of excellence and development, conducting regular coaching and training utilising all brand training and support materials.

Consistently delivering a memorable dining experience to your guests, you will ensure a high level of product knowledge ensuring that you are fully briefed and trained at all times. You will effectively contribute to the cleanliness and maintenance of the kitchen / restaurant environment and adherence to food hygiene and safety procedures.

Competency Framework

<p>I am creative because</p>	<ul style="list-style-type: none"> • I think outside the box and look for ways to delight our guests and solve business problems. I am forward thinking and open to change to suit the needs of the guest, team and the business
<p>I am adaptable because</p>	<ul style="list-style-type: none"> • I am flexible and adapt quickly and positively to new situations, keeping emphasis on a balanced approach. I adapt my leadership style to suit the situation

I am a positive communicator because	<ul style="list-style-type: none"> • I communicate clearly and openly both verbally and in writing. I pitch information at the appropriate level. I manage conflict effectively. I participate in meetings and communicate information effectively
I am a confident decision maker because	<ul style="list-style-type: none"> • I make conscious decisions to take actions. I accept responsibility for making things happen. I constantly review in order to improve. I effectively delegate to get things done
I demonstrate Integrity because	<ul style="list-style-type: none"> • I am open and honest, treating people fairly. I am trustworthy and respect confidences. I adhere to legal obligations
I am an effective Self manager because	<ul style="list-style-type: none"> • I set and strive to achieve high personal performance standards. I am organised and use a systematic approach. I manage time and resources effectively. I am motivated, self-reliant, have drive and determination to succeed. I meet deadlines and deliver agreed objectives by prioritising and managing tasks through to completion
I am a great Team Leader because	<ul style="list-style-type: none"> • I motivate and inspire my team to perform and ensure goals are achieved. I support, train, develop and coach others to meet business needs. I demonstrate management and facilitation skills

What's in it for you?

A competitive salary, a clear career pathway and development, half price dining in all our restaurant brands and a chance to be a part of something special.

The above is designed to help you in the understanding of your role and is not intended to be a definitive list of your duties, as flexibility in meeting Company and guest's needs is required by all team members.

Please message: info@mpwsteakhousecardiff.com