



JOB DESCRIPTION

Job Title: Food & Beverage Assistant

Line Manager: Food & Beverage Manager

Job Purpose/Summary:

Food and Beverage Assistants are primarily responsible for providing food and drink to guests ensuring we give exceptional customer service. This can involve direct table service or it can involve topping up the breakfast buffet, providing room service or working behind a bar mixing drinks. You will promote a hospitable and professional image to the guest and give full co-operation to any guest requiring assistance, with a prompt, caring and helpful attitude. You will be working in a fast in environment giving the customer the best service possible.

Key Responsibilities:

To provide a first class	• Encure convice standards are being adhered to at all times			
service to hotel guests	 Ensure service standards are being adhered to at all times. Be part of a team, able to handle all positive and negative guest feedback and reco 			
service to noter guests	both correctly.			
	Actively consider prevention of any complaints.			
	 Anticipate guests needs wherever possible and promote hospitality within the hotel, 			
	enhancing customer satisfaction.			
	 Undertake quality training and coaching in a systematic and professional manner. 			
	Undertake company and legal standards for cleanliness and maintain within the			
	department.			
	Be part of a team that is correctly uniformed in line with company standards and			
	understand the importance of personal hygiene.			
	 Be punctual, polite, courteous and helpful to guests and colleagues at all times. 			
	 Be fully conversant with the facilities, services and promotions offered by the hotel and 			
	whenever appropriate, offer this information to the guest.			
	 Go out of your way to WOW that customer, go beyond your normal responsibilities to 			
	show you care and want to make the customer experience memorable. Be talked			
	about!			
	Be aware of responsibility for the security of the guest and hotel property.			
Ensure all sales activity				
is monitored in line with	Communicate and share knowledge with other hotel departments.			
company policy	 Positively promote sales awareness within the department and maximise sales opportunities. 			
Monitor and comply	 Ensure that while you undertake your role you abide by the Health & Safety at Work Act 			
with all company and	1974 and safe systems of work appropriate to your role.			
legal statutory requirements	 Attend all Health and Safety, Fire and Food Training as directed by the designated Food Service Manager or HR. 			
_	 Understand the importance of adhering to company policy with reference to hazard 			
	spotting, first aid reporting and reporting accidents.			
	 To have complete understanding of hotel and company procedure in the event of a fire 			
	and maintain statutory awareness and understanding of how this impacts job roles			
	within the hotel and the business as a whole.			
	Responsible for complying by COSHH when using company nominated chemicals.			
	Abide by all company and legal statutory standards at al times and bring to attention of			
	any senior management any discrepancies or breaches of standards.			
-	Attend all statutory training as requested.			
Performance Indicators	Customer satisfaction reflected in positive feedback. Suppose the Proceedings of States of State			
	Emergency Action Procedures are followed. Solitor than the initial and the initial and any training and any training and any training. The initial and			
	Satisfactory training audits must confirm appropriate levels of training and any training pands are systemed properly.			
	needs are auctioned properly.			





	No avoidable accidents or dangerous occurrences.
•	All members of the team are proactive and confident in their respective roles.
	Frequent and effective communication of complete and accurate information.
	Excellent inter-departmental communication and co-operation.
	Team demonstrates flexibility and ability to deal positively with new trends and
	changes.
	High morale within the team.
	To carry-out any other reasonable task deemed necessary by your line Manager

Behavioural Competency Framework for a Guest Services Assistant -Food & Beverage

Adaptability	Flexible		
	 Responds to change positively 		
	Calm under pressure		
	Thinks ahead		
Communication	Is clear and open		
	Encourages others to share ideas		
	Keeps others well informed and up to date		
Creativity	Looks for fresh ideas		
	 Turns good ideas into realistic solutions 		
Decision Making	Can act on own initiative		
	Accepts responsibility for own actions		
	Applies knowledge and experience		
Influencing	Persuasive		
	Has a positive profile		
	Gains people's attention when speaking		
	Gains commitment		
Integrity	Open and honest		
	Treats people fairly		
	Respects confidences		
	Adheres to legal obligations		
Self Management	Organised		
	Meets deadlines		
	Good time keeping		
	Personal appearance		
	Motivated		
	Sets a good example		
Team Work	Plays their part		
	 Understands effect of their own behaviour on others 		
	 Supports, develops and encourages others 		

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 employees.

I confirm that I have read and agree this Job Description, explaining the main duties of my job.

Signed:	C.pell	
Print Name:	Callam Pell	
(Date):	03.05.25	