



The Falmouth Hotel is one of Cornwall's best located hotels situated opposite Castle Beach, with spectacular views over Falmouth Bay. The hotel consists of 71 bedrooms forming individual styles and views, our Castle View Restaurant and Bar, leisure and spa facilities with an indoor swimming pool and fully equipped gym, and various events spaces which accommodate meetings, functions, weddings and events. The Falmouth, following a recent takeover, is now part of The Cornwall Hotel Collection and operates alongside The Greenbank in Falmouth and The Alverton in Truro.

Now under local ownership after 20 years, we are working hard to develop the hotel and as such a development plan for The Falmouth Hotel's new chapter is very much underway. With the growth of the business, we are now looking for hospitality individuals to join us on our journey as we embark on our new beginnings. If you have a background in hospitality and would like to join a development journey not only for the business but for yourselves; we'd very much like to hear from you.

As part of our recruitment plans, we are looking to recruit a full-time Bars Manager, working to the needs of the business. The position involves late nights and weekends, and you will be required to work during peak seasonal holidays.

You will ideally have worked within a four-star hotel bar at supervisory or management level, or within another supervisory position within a food and beverage outlet. The position would suit a candidate looking for a career development opportunity in line with our own business development.

What we need from our Bars Manager:

- Oversee the running of the hotel bars and management of a bar team across our operational bars, to include our main restaurant, lounge areas, and function spaces.
- Serve customers within the restaurant, bar and during functions and events, ensuring that an excellent service is provided consistently, whilst meeting and exceeding customer expectations whenever possible.
- To possess the ability to multi-task, ensuring that instructions and tasks are completed to time and to the recognised standard, and by ensuring delegation of tasks are issued to your team.
- Ensure opening, closing and cleaning lists are installed throughout the department and trained out to the team.

- The ability to work independently, taking responsibility for operations assigned to your department, along with the ability to work well within a team in a fast paced environment.
- Ensure the team is always customer focused with excellent communication skills and personality, and offering that excellence in overall service.
- Ensure staff rotas are submitted weekly and costed to budget against hotel forecast.
- Responsible for cellar management and duties throughout the hotel, to include weekly ordering and monthly stock control.
- Participate in duty management shifts around the hotel.

Key responsibilities:

- Responsible for setting service standards and generally developing your team and the bars within the hotel.
- Ensure all cash, charges, float and till procedures are adhered to and kept to in accordance with company policy and procedures.
- Develop and understand the till systems' end-of-day procedures, and to maintain system with updates to menus both of food and beverage.
- Ensure stock levels are maintained at all times to the correct stock holding targets and that orders are placed accordingly.
- Achieve the correct GP margins across all selling lines by careful and proactive management.
- Ensure all the bar staff are fully trained and that regular training and team meetings take place.
- Constantly work within health and safety guidelines.
- Complete audits of the bar areas and cellar areas to ensure all expected tasks are completed within the team, through weekly management checks.
- Work closely with Hotel Manager, General Manager and Senior Management Team with regards to department and business development.

The ideal candidate will have excellent communication skills, a positive 'can-do' attitude and the ability to develop good working relationships with staff members, whilst commanding a management respect and presence.

Development and career opportunities will be available to the right individuals following probationary period reviews.

***Please apply by emailing our General Manager Ricky on:
ricky.horan@falmouthhotel.co.uk***