



Part time weekend Barista
based in Painswick, Gloucestershire
Permanent role

Role summary

Our team of part-time baristas are responsible for making and serving high quality coffees and other hot drinks and providing an excellent standard of customer service. Thriving in a busy environment, our baristas are also key to the smooth running of the cafe operation, enabling food and drink to be served safely and efficiently, ensuring a high standard of presentation throughout the catering facilities and providing support with operating processes as required.

Occasionally situations may arise that require the post holder to perform other duties or tasks as may be reasonably requested.

Key responsibilities

- make and serve high quality coffees and hot drinks as required.
- serve food (cakes and snacks) and drinks as required, providing a friendly and efficient welcome to café visitors.
- work safely to ensure that the catering function complies with current legislation and maintains its 5* Food Hygiene rating.
- operate the till, handling payments carefully and accurately.
- ensure a high standard of presentation in the servery and café, including clearing and cleaning tables and helping with food presentation.
- ensure stock levels are maintained in the servery, moving stock and hardware as required.
- be part of achieving income and profitability targets.

- assist with practical maintenance of the catering facility as required, including cleaning and care of equipment.
- work effectively with all departments to ensure the catering function operates efficiently with and collaborates well with other departments and areas of the wider organisation.
- be prepared to manage and resolve feedback, taking a proactive approach to ensure that customers have a consistently great experience.
- take reasonable care for the health and safety of themselves and of others who may be affected by their acts or omissions at work.

In addition, all employees are expected to work within the terms of their contract of employment.

Person specification

	Essential	Desirable
Qualifications and Experience:		
Food Safety Level 2 or equivalent		X
Barista experience	X	
Experience of working in a busy catering environment	X	
Experience of working as part of a small team, under pressure	X	
Experience of using an ePos till system	X	
First aid qualification		X
Personal Qualities:		
Well-organised and confident	X	
A natural communicator	X	
Amiable and agreeable	X	
Dependable and professional	X	
Effective working as part of a team	X	
Able to work effectively unsupervised	X	
Excellent attention to detail	X	
Resilient	X	
Caring yet efficient	X	

Hours of work

Fourteen hours per week, Saturday and Sunday.

Place of work

Painswick Rococo Garden.

Salary

£12.50 per hour for 18+

Plus discretionary benefits including free admission and lunch.

Holidays

28 days paid holiday pro rata (including bank holidays) per annum.

References

Two professional references may be requested, including one from a current or most recent employer.

Probation period

Six weeks

Notice period

Four weeks

Line Manager

Catering Supervisor

Dominic Hamilton

23 April 2025