

## **Café Manager – Nene Valley Railway**

### **What it's like to work here:**

You will be working in our café based at our Wansford Station, Stibbington. Within this role as café manager you will be working alongside other passionate team members, and as part of a wider team of staff and volunteers who all help to run this heritage railway. You will be a core part of the team in providing fantastic customer service in a polite and professional manner making sure everyone feels welcome.

Please note, access to your own transport is highly recommended due to the location Wansford Station at Stibbington. It is just off the A1/A47 and there is currently no public transport to our site.

### **What you'll be doing:**

Our successful candidate will love leading a small team, have a passion for food and an ability to identify new income opportunities. You will work with your team to deliver an excellent experience for all our visitors at the railway, and through effective supervision and leadership you will motivate your team of staff and volunteers to work towards a culture of fantastic service and make it a great place to both work and visit.

You will be responsible for ensuring your team are compliant with relevant legislation, and are trained and competent. We will want you to make sure every food and drink order is beautifully presented and served with a smile – building up repeat custom is essential. You'll work with your team to ensure the café is well presented and tables are cleared efficiently. Attaining a top level hygiene rating to be proud of is vital.

You'll be proud to share our valuable work with our customers, and look to contribute new ideas so that we can maximise profit which can be reinvested back into our heritage railway and preservation work.

You may occasionally be asked to help with on-train catering, or other events around the railway.

### **Who we're looking for**

To be successful in this role you will work with and lead your team, to deliver exceptional customer service, top quality food, and keep cleanliness and hygiene at the forefront of your mind.

You'll need to be;

- Customer focussed with great communication skills - both verbal and written
- Passionate about food, and able to prepare and cook food
- Creative and proactive and love seeking out new opportunities
- An inspirational leader, setting examples to the rest of the team
- Able to manage a budget, and work with our Bar team to ensure they also work closely with their budget
- Confident supervising teams – rota's, managing absence, giving feedback
- Aware of Health & Safety compliance requirements

### **What we can offer you**

The salary for 4 days a week will be £17,400 per annum, paid monthly.

The role will be 4 days a week, and these days will be spread across the main days we're open to the public - Saturday, Sunday, Wednesday, as well as one other day (or two half days if preferred) for prep, ordering etc. This role may develop into a full time role in the future.

We also offer:

- Unique work setting
- Free onsite parking
- Uniform provided
- Staff and volunteer social events

To apply for this role, please send a cover letter and CV to the General Manager by email to [sarah.piggott@nvr.org.uk](mailto:sarah.piggott@nvr.org.uk) or by post to The General Manager, Wansford Station, Old Great North Road, Stibbington, Peterborough, PE8 6LR.