



The Royal Oak

EXMOOR

Hotel and Restaurant

The Royal Oak in Winsford is a thriving pub and restaurant with 10 letting rooms. We are right in the heart of Exmoor. We are surrounded by beautiful countryside and walks.

We have a fabulous reputation for our food and accommodation. Have a look at our reviews on Booking.com and Trip advisor so you can see who we are and how we interact with everyone.

The customers come from all walks of life and all age groups and we are often busier in January than we are in June.

The team already in place are funny, sometimes serious, some have a terrible sense of humour and others are simply just magical as part of the team with all their funny ways. We are busy we are quiet, we are sooo very busy sometimes we are run off our feet and then other times we have space to catch up.

We are looking for someone with enthusiasm and wit to join us, to be part of the team and help move the business forward. We can offer live in accommodation if required.

The official job description is:

Bar Manager responsible for overseeing the day-to-day operations of the bar and interaction with the kitchen and front of house, including staff management and inventory control. This role will ensure that the bar and front of house food operations operate efficiently, maintains a profitable environment, and complies with all relevant regulations and licensing laws.

A detailed breakdown of how we see this role is that this person will be responsible for:

Staff Management:

Recruiting, training, and motivating staff.

Scheduling staff, ensuring adequate coverage, and managing payroll costs.

Overseeing staff performance, providing feedback, and addressing any issues.

Inventory and Supply Management:

Ordering and managing stock, including beers, ales, all alcohol, mixers, and bar supplies.

Conducting regular stock-takes and ensuring proper storage and rotation of inventory.

Managing the beer cleaning

Maintaining relationships with suppliers and ensuring timely delivery of goods.

Financial Management:

Ensuring accurate accounting of sales and expenses.

Customer Service:

Providing excellent customer service and ensuring a positive experience.

Addressing customer concerns and complaints promptly and effectively.

Creating a welcoming and enjoyable atmosphere.



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Operational Management:

Ensuring the pub is clean, well-maintained, and adheres to health and safety regulations.

Maintaining the licensing regulations and complying with all local and national laws.

Managing bar and front of house operations, including opening and closing procedures.

Checking in guests and preparing their invoices at the end of each day.

Marketing and Promotion:

Creating and updating drink menus and special offers.

Managing social media and other marketing channels.

Skills and Qualifications:

Leadership and Management: Strong interpersonal skills, the ability to motivate and manage a team, and experience in a similar role.

Customer Service: Excellent communication skills, a friendly and approachable demeanor, and the ability to handle customer complaints effectively.

Inventory Control: Knowledge of inventory management systems and the ability to accurately track stock levels.

Hospitality Industry Knowledge: Familiarity with operations, licensing laws, and health and safety regulations.

Communication: Excellent written and verbal communication skills.

Organisational: Ability to multitask, prioritise tasks, and manage time effectively.

Job Type: Full-time

Pay: £28,000.00-£30,000.00 per year

Benefits:

- Company pension
- Discounted or free food
- Employee discount
- On-site parking