

## **Floor Manager**

*Full time – 45 hours per week*

In your role as Floor Manager you will be responsible for assisting the Head of Events and Restaurant Managers and in running Carousel's FOH operations & managing our brilliant team to ensure that service across Carousel is second to none.

You must therefore have excellent interpersonal and organisational skills, and an unflinching ability to think calmly and creatively under pressure. An enthusiastic, positive, can-do attitude is essential. This role is all about being great with people so a friendly personality and a good sense of humour are key. We need confident and adaptable problem solvers who will take ownership of a situation in order to deliver the best outcome. And, last but not least, we need you to share our ambition to be the best in the business. Like the rest of the Carousel team, you will be responsible for upholding our core values: family, care, support, confidence, creativity and fun.

### **Your role will involve, but is not limited to:**

- Managing on average 5 shifts per week across our spaces
- Collaborating with the Kitchen and FOH team – ensuring everyone is briefed on guest numbers, dietary requirements and potential pitfalls ahead of time
- Ensuring that clear roles, responsibilities and accountabilities are in place for set-up, service and clean-down
- Establishing close relationships with regular customers and clients to promote repeat business
- Nurturing and supporting our team members

### **Key Skills**

- Positive attitude and a hunger to learn
- Flexibility and adaptability on the job
- Problem solving
- Great communication and relationship building

### **Perks**

- 45-hour weeks
- Credit to redeem in the restaurant
- 50% off in the Carousel Wine Bar
- Friends & Family discounts
- Half day off on your Birthday
- Daily home cooked staff meals
- Cost price wines
- Regular staff socials
- Regular trainings & tastings