

Vacancy for Front of House Staff

With beautiful views overlooking the North Norfolk coast, we are seeking part time and full time front of house staff, who can assist the management team in the running of the food and beverage department. Boasting two 3AA Rosette restaurants, we offer both fine dining cuisine in our a la carte restaurant and relaxed dining in our bar area. For more information about us, visit; www.titchwellmanor.com

You will be our first point of call for our guests; therefore, you will be a natural host, amiable and be passionate about the hotel industry. You will be able to multi task and assist in our award-winning restaurants, bar and private dining room. We are seeking someone who is flexible to work various shifts, including breakfast, lunch or dinner and during the weekends. This is a fantastic opportunity to commence your career in the hotel industry as you will gain exposure in all departments and work in a friendly, supportive and professional environment.

What we are looking for:

- A hospitality professional, with exposure in a fine dining, a-la-carte restaurants
- A hard-working individual, with exposure in bar and wine service
- A team player, with an adaptable and flexible approach to work
- A passionate individual, with fantastic customer service skills
- A professional and smart worker and able to think on your feet
- A relevant vocational qualification in hospitality, or working towards your course, would be highly beneficial
- A reliable individual, who has access to a car due to the hours and our remote location.

Along with a fun, family environment, we offer a competitive hourly wage, meals on duty, uniform and career progression opportunities. Accommodation in our nearby shared house and flat can be provided for the right candidate.

For further information, please call Jamie on 01485 210221 or apply with CV and covering letter to jamie@titchwellmanor.com