

FAUX

Artisan Vegan Butchers & Delicatessen

Part time FOH

Nottingham's first vegan butchers & delicatessen premises are seeking a part time front of house staff member to work along side small team in delivering quality service in our new venture. The individual will be responsible for day-to-day work in a fast paced shop/café environment.

About the company:

Our latest venture, Faux, is an artisan delicatessen with an authentic butcher-style counter stocking handcrafted plant-based 'meats' created by our award-winning chefs.

Main responsibilities

- Maintaining store cleanliness and presentation
- Ensure safety procedures are followed
- Promote a high level of customer services
- Simple food preparation, making sandwiches, coffee and slicing 'meat'

Essential skills

- Hospitality experience

Preferred skills

- Barista trained
- Food preparation
- Food hygiene

The candidate

Our ideal candidate has previous experience in a hospitality environment with a keen interest in customer service focussed roles. You should be confident to work alongside a small team, knowing that you are making a difference. We would like you to have good organisational skills, time management and happily work a range of tasks whilst in store: including food preparation, making drinks and cash management. We hope to find someone as enthusiastic about plant-based food as we are.