

FAUX

Artisan Vegan Butchers & Delicatessen

Store Manager

Nottingham's first vegan butchers & delicatessen premises are seeking a Store Manager to lead a small team in delivering quality service in our new venture. The individual will be responsible for overseeing day-to-day store management, taking individual responsibility for the store with the occasional support of our directors.

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

- Team management, including rotas and timesheets
- Stock management, including daily ordering and weekly stock take and reports
- Daily banking
- Maintaining store cleanliness and presentation
- Ensure safety procedures are followed
- Promote a high level of customer services, including handling customer complaints
- Analyse sales to improve business
- Simple food preparation, making sandwiches, coffee and slicing 'meat'

Essential skills

- Hospitality experience
- Managerial experience – including cashing out, closing down, rotas, ordering and stock take
- Team management
- Barista trained

Preferred skills

- Team recruitment
- Sales analysis
- Food preparation
- Food hygiene

The candidate

Our ideal candidate has previous experience managing a store, ideally a delicatessen environment. You should feel confident leading a team, having the ability to inspire others and create a positive environment for both the team and the customers. The individual will have excellent organisational skills, able to manage store stock and have the foresight to analyse sales to suggest future improvements. As it's a small store, you'll be happy to chip in with a range of tasks, including simple food preparation and customer service alongside the wider team management. We hope to find someone as enthusiastic about plant-based food as we are.