

CAFE CREW

JOB DESCRIPTION

JOB TITLE:	Junior Kitchen Crew	PAY RATE:	£9.50
POSITION TYPE:	Permanent	CONTRACTED HOURS:	20 hours per week (minimum)
WHO YOU'LL REPORT TO:	Cafe Manager/ General Manager	WHO YOU'LL BE RESPONSIBLE FOR:	n/a

ABOUT THE HANGAR

The Climbing Hangar started life in a Liverpool warehouse in 2011. Since then, we've grown to become a national business with a big expansion plan.

Our mission is simple – Use climbing to inspire happier, healthier, and more connected lives for everyone. We bring together epic climbing, fresh coffee, a banging café menu, and a fun filled community to cities all over the UK. We are passionate about climbing. But more importantly we're passionate about the impact that a social, challenging, supportive, progressive and fun activity can have on people's lives, regardless of ability, age or fitness.

OUR KITCHENS

We take pride in our Kitchens and the products which we produce and sell. We are committed to sourcing, championing and supplying local and ethical produce which is not only tasty and nutritious, but looks great too!

Creative freedom amongst our Kitchen teams is encouraged and you will become a part of a close-knit team who love to share ideas.

Our kitchen teams have direct contact with our customers. Through chatting with them while you take orders; or make them a delicious coffee, you'll play a key role in helping people connect and become part of our community.

WHATS IN IT FOR YOU?

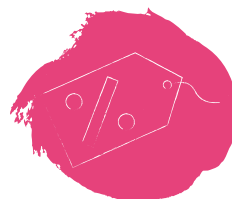
In return for your brilliance, you will receive:



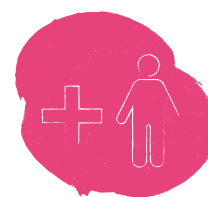
ENJOY A FREE MEAL ON EVERY SHIFT



DISCOUNTS WHEN EATING WITH FRIENDS & FAMILY IN OUR CAFES



DISCOUNTS ON OUR RETAIL ITEMS AND FROM OUR SUPPLIERS



FREE CLIMBING FOR YOU AND A PLUS ONE



FANTASTIC TRAINING & OPPORTUNITIES TO PROGRESS
i.e. Barista & Sourdough Training



BEING A PART OF CHAMPIONING LOCAL AND ETHICAL PRODUCE



A DAILY RIGHT OLD LAUGH WITH YOUR TEAM,
not to mention sick staff parties & days out



COMPETITIVE SALARY, INCENTIVES; AND COMPETITIONS



28 DAYS ANNUAL LEAVE PER YEAR
(Pro-rata & inclusive of bank holidays)

WHAT WILL YOU DO?

- ▷ You'll take orders; prepare, cook + present Hangar dishes and hot and cold beverages, following our recipes + specifications
- ▷ You'll use fresh ingredients and champion local & ethical produce
- ▷ You'll ensure the kitchen is set up and ready for service + you'll be responsible for keeping it clean throughout your shift
- ▷ You'll keep our kitchens clean, safe + up to a high standard by following our health + safety procedures and cleaning practices
- ▷ You'll work as a tight team + have each other's backs. We're all about working hard and having fun
- ▷ You'll take the time to talk to our customers and make them feel welcomed and part of our epic community
- ▷ You'll order kitchen materials and ingredients based on the menu and market demand

KEY REQUIRMENTS AND EXPERIENCE

- ▷ Next level customer service
- ▷ Experience of following H&S/ Food Hygiene & Safety legislation and guidelines
- ▷ Experience of Hot and Cold Food & Beverage handling, preparation and service
- ▷ Cash handling
- ▷ Experience of Stock management
- ▷ Self-motivated and able to work efficiently independently and as part of a team
- ▷ The ability to work in a fast paced environment under pressure
- ▷ A passion for delivering high quality food, beverages and service
- ▷ An eagerness to learn, develop and assist the Café Manager with Managerial Tasks such as Stock takes and waste control.
- ▷ An eye for detail- it's the little things that make a big difference

PREFERRED REQUIREMENTS AND EXPERIENCE

- △ Level 2 in Food Hygiene or willing to undertake training to achieve this
- △ At least 1 year kitchen/bakery/ food prep experience required. Previous experience working with Sourdough is a bonus!
- △ Coffee/barista trained or willing to undertake training

Maybe you've never baked or tested your barista skills before? Not a problem! We'll teach you all you need to know! What's important is your ability to support your team to deliver the highest quality customer service and quality of food & beverages.

OUR VALUES

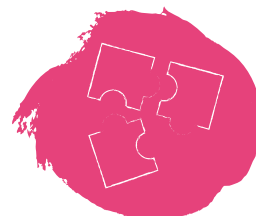
We believe that life is a series of adventures, that it's easier to get better together, that we should strive to deliver the unexpected... and we believe that applies as much to the service we provide to our customers as it does to the way we run our business and work with our teams. We're a close-knit team and looking for a new team member that will quickly feel part of the family. We value people that are:



HUMBLE



**PATIENT AND WILLING
TO LEARN**



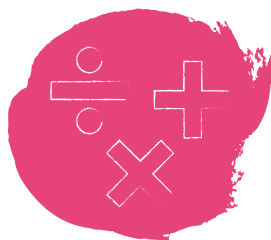
**CURIOUS AND FIND JOY
IN SOLVING PROBLEMS**



**KEEN TO LEARN AND ADD VALUE
BY ADVISING UPWARDS**



**RESULTS ORIENTATED
AND ABLE TO PRIORITISE**



**CALCULATED RISK
TAKERS WITH A DASH
OF AUDACIOUS ENERGY**



**HAVE AN INHERENT
UNDERSTANDING OF PEOPLE
and how to bring the best out
in them**



SERIOUS ABOUT FUN
and making the world better
through delivering positive
micro moments

It's important to the business that our members feel part of a community and that spirit of inclusiveness begins with our team. Let's be totally clear, if you don't think being inclusive is the enlightened path, you won't like working here. Please apply elsewhere.

TO APPLY...

please send your CV and a covering letter to recruitment@theclimbinghangar.com and write the 'Position' you're applying for, as well as the 'location' of the centre in the **Subject line**.

Don't forget to let us know in your covering letter why you want to work for The Climbing Hangar; what position you'd like to apply for; and why you think you'd be a great fit for the role and our vision.