

## Summerhall Fringe Bar Staff

Summerhall are currently looking for bar staff to join our team for the Edinburgh Festival Fringe 2019. Summerhall provides a challenging and exciting environment to work in, requiring a range of skills and personal qualities and encouraging professional and personal growth.

As a member of the bar team, you will be regularly interacting with the thousands of visitors we have daily, ensuring the smooth operation of the building and bars.

### Role Description – Bar Staff

The bar staff position is crucial to the operation of Summerhall as a welcoming fringe venue, serving the thousands of customers we have daily, and responsible for assisting front of house in the running of the venues and controlling the flow of people through the main courtyard.

Our 2 outside bars and Dissection Room venue bar will serve thousands of visitors and residents every day, and we are looking for a team to handle the day to day operation of these outlets. Staff will not only be responsible for serving drinks, but welcoming visitors, keeping the front and back of house areas tidy and clean, and monitoring our compostable and recycling waste flows to prevent cross contamination.

### Contract Term

Essential (paid) training over three dates between 22<sup>nd</sup>-24<sup>th</sup> July 2019.

Position starts: 31<sup>st</sup> July 2019

Position finishes: 26th August 2019

In line with our 2018 schedule please expect to work:

- 5 days out of 7, up to approximately 10 hours per shift
- Please note this is subject to change based on the final programme.

The outside bars will open by 11am, with day shifts starting from 10am, and evening shifts potentially finishing up to 4:30am, with cover shifts overlapping the two where necessary. There will be at least the mandatory minimum 11 hour break between shifts, and at least 24 hours uninterrupted break per week, and where possible a "weekend" of 2 days off together to allow proper rest and personal time, and adjust between day and evening shifts.

## Direct Manager

Duty Manager(s), Operations Manager

## Key Internal Relationships

Operations Manager, Bar Supervisors, Duty Managers, General Manager, Front of House staff.

## Key External Relationships

Visiting customers, suppliers.

## Duties and Responsibilities will include:

- Day to day running of the bars, including serving drinks, ensuring licensing standards are adhered to, cleaning and maintenance of bars, back of house and front of house areas, stock control and deliveries, waste control, and a duty of care to the customers.
- Health and Safety is of the utmost importance- hygiene standards are vital, and bar staff play a key role in our evacuation procedure.
- Bar staff are responsible for the appearance and flow of the building. Staff are responsible for keeping Summerhall clean and tidy and being a point of call for customers around the site.
- Full understanding of licensing standards, evacuation procedures and Health and Safety.
- Be confident with the full programme including areas out with your role.
- Provide advice and guidance to customers and the public in a friendly and efficient manner.
- Have great knowledge of our accessibility information.

## Candidate requirements – essential

- Being confident and proactive.
- Excellent time keeping and dedication to the role.

## Candidate requirements – desirable

- Previous experience in a bar, restaurant or café role

## Remuneration

- Pay rate is £8.50 / hour
- 100% of tips will be kept by staff
- Money will be contributed to transport home post 11pm
- All staff will receive a staff pass, which grants first-come first-served access to shows which are not sold out, and discounted food and drink on some products in Summerhall café & bars