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**Role:** Team Leader, 45 hours, 5 days inc weekends across a 7 day rota **Opening hours:** 9am – 11pm
**Hourly Pay:** £9.20 per hour(plus tips £100+ a week)

**Who are we?**
The Briny is a family-run seafood restaurant, serving up excellent food and drink with a casual beachfront vibe. Panoramic sea views from every vantage point, combined with our exceptional level of customer service make The Briny a must-visit on the South Coast.

**Who are we looking for?**An exceptional Team Leader to work alongside our Manager to lead a team of dynamic, fresh-faced, hardworking staff.

**The successful candidate will have:**

* Experience leading a team in a hospitality setting
* A friendly and confident demeanour
* Exemplary customer service
* Be ready to roll their sleeves up and get involved; a hands-on attitude – leading by example
* Exceptional eye for detail
* Excellent communication skills

**Main roles and responsibilities:**

* Keyholder opening up and closing down securely.
* Setting up the restaurant and managing front of house & kitchen teams.
* Provide exceptional customer service at all times and ensure staff are following your lead, building an excellent rapport with customers.
* Ensure high levels of cleanliness and hygiene are met at all times.
* Train and develop front of house staff.
* Cash handling and till reconciliation.
* Stock Management: ordering and taking delivery of food, beverages & cleaning products, liaising with the kitchen team.

**We will offer:**

- A competitive salary and excellent tips
- Beautiful, buzzing work environment
- Strong, friendly team
- Personal development and training
- Free food when working and 20% discount at our sister restaurants