

Vacancies



Management Couple sought for highly commended Cask led pub

The pub is located in the village of Codnor, Derbyshire which sits in the Amber valley 12 miles from Derby and 14 miles from Nottingham.

Codnor & Waingroves have a population of 4,847 occupying 2,072 households. It is close to the larger communities of Ripley and Heanor.

This is a manchise (manager/franchise live-in position) to operate our CAMRA supported cask led pub & restaurant.

The Opportunity

This is an amazing opportunity which has just become available. It offers the chance for the right, experienced couple to operate our popular pub in Derbyshire on the fringe of the Golden Valley.

Over the last 8 years the pub has developed a reputation for quality cask ales and ciders although it currently offers a limited pub fayre style menu. There is the potential for substantial growth from a superior quality food offer.

The site has established a good following for quality live entertainment and runs its own well attended darts leagues. Our out-going manager, who has been with us for eight years, will continue with the company on the operations side of our expanding business. With our continued growth we seek to offer future progression to all of our employees and business partners.

The Deal – (to encourage your entrepreneurial spirit)

This is a Manchise opportunity, giving the successful applicants the chance to run their own business without many of the in-going costs associated with lease and tenancy agreements.

You will receive a monthly payment, based on a percentage of turn-over. On the sites current year's figures this will yield an average of more than **£1,350 per week that's around £70,500 per annum**. From this your only out goings will be your staffs' wages and your domestic rates and utility charge.

- In addition to your monthly remittance you will also receive an annual bonus percentage of net profit.
- We pay for all stock and overheads
- We give support with marketing, web-site and advertising.
- We want to make beer and we want you to make money, like in the good old days.

The Job - (live-in position, busy village location)

You will be contracted to operate the site within our current guidelines (our proven recipe for success) but this will be your business and your own enthusiasm and hard work will reap the deserved rewards.

You will be self-employed and will employ your own team. Many team members will wish to transfer over to you from the current management. They are an experienced and very competent workforce. You and your team will be responsible for the overall running the pub which serves cask ales from up to 10

hand pumps, 4 traditional ciders and food daily. You will have full responsibility for the smooth running of FOH and catering operations.

Responsibilities will include...

- Cellar management and quality control
- Leading the team FOH & BOH during busy service times
- Assisting with menu creation and development
- Overseeing costings for new menu items and maintaining profit margins
- Ordering inventory
- Recruitment, management, supervision and scheduling of staff
- Scheduling events, booking rooms, and coordinating staff to work at events
- Training staff as and when necessary
- Assisting with bar inventory and management
- Appropriately handling staff issues and customer concerns
- Undertaking FOH administrative duties including the creation and maintenance of staff rotas, timesheet records and FOH sales reporting
- Monitoring the staff's work performance, timekeeping and general discipline and implementing staff dress code
- Handling all FOH and BOH issues appropriately
- Ensuring that the entire restaurant runs smoothly and efficiently, ensuring a positive and enjoyable guest experience
- Contributing useful ideas to the marketing department

The ideal candidates will be/have...

- Hungry for success
- Proven experience working within a similar capacity
- Proven people-management experience
- Excellent social interaction skills
- Effective and clear communicators
- Able to work efficiently in a pressurized and fast-paced environment
- Capable multi-taskers and forward-thinker
- IT and computer literate
- Strong problem-solving capabilities
- Excellent interpersonal skills
- Hardworking and efficient

This is a fantastic opportunity for an experienced management couple with a proven track record in the industry to further their career within the hospitality industry.

Ashover Brewery & OPC Ltd is an equal opportunity employer. No terminology contained within this advert is intended to discriminate on the grounds of an individual's gender, disability, age, race, religion, marital status or sexual orientation.

Interested candidates should have at least two years of experience in hospitality, front of house or as a publican and have a proven track record of cask conditioned ale cellarmanship. You should also hold a personal licence for the sale of alcohol.

Candidates please send CV or resume with a brief summary of why you think that you are the right couple to manage this particular type of outlet, to:

jobs.2016@ashoverbrewery.co.uk