



Live-in Pub Management couple The Temple Inn

Want to be part of our exciting new chapter at Red Mist Leisure?

We are looking for an Assistant Pub Manager/Line Chef couple to join our beautiful country pub, The Temple Inn pub, located in Liss Forest, Hampshire.

You will be an enthusiastic and experienced Manager/Chef couple, who both share our passion for great food and drink. You will both be a highly valued and crucial part of the front of house and kitchen teams, managing and motivating the bar, front of house and kitchen teams to ensure that our customers have an exceptional experience every time. This role will give you a great opportunity to hone your business and leadership skills whilst you work with the Multi-site Manager as a key contributor to daily operational decisions and implementing new procedures where necessary.

The pub is open Wednesday to Sunday and is supported by it's sister pub, The Royal Exchange, which is just 5 miles away.

Package

- Combined annual salary of £40,000 per annum
- Share of gratuities circa £3,500 per annum, paid monthly
- Live-in flat above the pub available

What we need from you

- **Successful leadership experience** motivating and developing others, retaining people and increasing team morale.
- You will be **independent and self-sufficient**, confident in making clear decisions and being able to deliver a structured plan as to how you will achieve the business goals.
- A **passion** for great food and drink. We want our people to express real enthusiasm and love for the fresh food and array of drinks we offer
- A **customer focussed** mindset. You will always strive to please them, constantly adapting to ensure you are exceeding their expectations
- An **exceptional level of communication** to ensure that all customers and staff queries are approached in a professional and consistent manner
- An **honest, dedicated** and **hardworking** approach
- A **passion** for great food. We want our menu and specials to express real enthusiasm and love for the fresh ingredients and food

- **Strong Enthusiasm.** You will take real pride in achieving exceptional results and ensuring that your enthusiasm is filtered through your team
- A great **sense of humour!** You will enjoy your work and the interaction you have with customers and your team members
- **Ambition and drive, being standards driven** to achieve all operational standards and commercial targets
- **Consistency.** The ability to create great food always. Being able to set an excellent example to the rest of the kitchen team
- **Engagement** with the local community to develop trade, improve the reputation of the pub and to ensure the pub is an essential pillar in the community with the ability and **initiative to maximise sales** through quickly and professionally dealing with all enquiries
- **Health & safety aware** always, ensuring that health and safety procedures are maintained, monitored, and recorded correctly
- **Proficient in IT,** with an understanding of social media

Other support to you

- 3% maximum pension contribution
- 25% discount on food and drink in all Red Mist Leisure pubs
- Guaranteed Christmas day off
- Increased annual leave through length of service
- Free meals on duty
- Our new induction programme and Career Path offers structured development and career progression, supporting in being ready for new opportunities within a growing business
- Regular social events and familiarisation trips
- Regular in-house team competitions and recognition awards
- Access to Perkbox, offering staff discounts on high street brands, local gyms, cinemas and more
- Involvement in our charity days and events

How to apply

To apply for the role, please contact us at jobs@redmistleisure.co.uk