

CAFE MANAGER

WE'RE LOOKING FOR:

We are looking for a friendly, experienced Café Manager with a focus on serving excellent food and coffee, and a passion for creating a loyal customer base. The chosen individual will ensure the community is catered for, with a warm, professional customer service.

The Cafe Manager will build and motivate a friendly, knowledgeable team, maintaining high standards in all aspects of cafe operations, including but not limited to; budgeting, cleanliness and service.

This is a unique opportunity to be an integral part of the opening and running of a brand-new café and community event space in a very popular Stoke Newington Park.

YOU'D BE WORKING FOR:

Husband-and-wife team, Sabel is a family business with a focus on using the best products and techniques to create great food and drink.

A growing food company, producing delicious food and drink for a range of events, now opening their first bricks and mortar operation.

In our people, the focus is to ensure we utilise all team members' best skills, making sure we're all proud of what we do and what we produce.

YOU'D BE RESPONSIBLE FOR:

LEADERSHIP

- Recruit, train, and develop a team of motivated and customer-focused staff.
- Foster a positive and inclusive work environment that encourages teamwork and individual growth.
- Schedule and manage staff effectively to ensure optimal coverage during peak hours.
- Conduct regular team meetings to communicate goals, expectations, and provide feedback.
- Managing the cafe operations including rostering, recruiting, and training new team members
- Planning and delivery of all products alongside Sabel Directors and Kitchen team

FINANCES

- Manage the cafe's budget, ensuring profitability and cost control.

SABEL

- Track and analyse financial performance, identifying areas for improvement and implementing solutions.
- Oversee inventory management, including ordering supplies and minimising waste.

QUALITY FOOD AND DRINK

- Maintain high standards for food and beverage quality, presentation, ensuring consistency for all items.
- Conduct regular quality checks to ensure food safety and compliance with health and safety regulations.
- Ensure the cafe is well-presented at all times, and is health and safety and food safety compliant

CUSTOMER SERVICE

- Maintaining a high level of customer satisfaction with a feedback loop so improvement is continuous.
- Creating a welcoming, positive and friendly culture within the team that cares about the local community and builds relationships with regulars

OPERATIONS

- Ensuring café, toilets and event space are clean, and well maintained
- Ensure all equipment is maintained and in good working order
- Monitor and optimise workflow to minimise customer wait times without compromising quality.
- Manage and contribute to content of Café Instagram account

YOU MUST HAVE:

- At least 2 year's experience in a fast-paced café environment as a supervisor or manager
- A passion for hospitality, and quality food and drinks
- Experience in successfully leading a loyal team
- The ability to work a flexible roster, including holidays and weekends
- The ability to build great relationships with staff and guests.
- Be able to help maximise profitability and control costs.
- A quick-thinking, problem solver
- Understanding of sales and stock management
- Desire to develop own skills and grow with the team
- A full, clean licence and the ability to drive a van

WE WILL PROVIDE:

- A collaborative team environment that values excellence.
- Career growth prospects as we expand and develop.
- Permanent role
- 30-35k + paid overtime
- **Bonus structure (to be discussed upon application)**
- Involvement in the setup and creative direction of new cafe
- Coffee training & food hygiene training
- 28 days holiday

SABEL