

The Boathouse Kitchen & Bar

Unit 6B Tide Mill Way,
Woodbridge,
Suffolk
IP12 1FP

[Welcome - The Boathouse Woodbridge](#)

We are a family run business in an incredible location. We pride ourselves on providing fresh, quality, local food in a relaxed and welcoming atmosphere. We treat our staff like they are part of our family and work hard to help balance work and personal life.

Job Summary:

We are looking for trusty, well-presented front of house staff to supplement our existing team. Contingent on their placement, front of house staff may be responsible for receiving guests, escorting them to their tables, and conveying their requests to kitchen staff. You should also provide customers with a check upon completion of their meal.

To be successful as front of house staff, you should be outgoing, personable, and adept at stress management. We aim to give personable and bespoke service of the best quality to all our customers.

Job role: Front of House – Hospitality.

Apprenticeship qualification: Qualification and level to be discussed during interview depending on experience and suitability:

-Level 2 Hospitality Team Member: [Hospitality team member / Institute for Apprenticeships and Technical Education](#)

-Level 3 Hospitality Supervisor: [Hospitality supervisor / Institute for Apprenticeships and Technical Education](#)

-Level 4 Hospitality Manager: [Hospitality manager / Institute for Apprenticeships and Technical Education](#)

Place of work: Unit 6B Tide Mill Way, Woodbridge, Suffolk IP12 1FP

Hours: 30-35 hours per week, including your 6 hours off the job training towards your apprenticeship qualification.

Salary: £7-11 per hour

Holiday Entitlement: 28 days annual leave (including bank holidays)

Staff Benefits: 50% off food for staff and drinks provided during working hours.

Job Role:

- Receiving and confirming walk-in, telephone, and online reservations.
- Directing early arrivals to the bar as they wait for their tables to become available.
- Ushering diners to their tables and providing them with menus.
- Accepting and informing the relevant staff about food and beverage requests.
- Mixing and pouring beverages, as needed.
- Transporting food orders from the kitchen to each pertinent table.
- Clearing glassware, silverware, and crockery from each table once guests have completed their meals, or upon request.
- Providing guests with their checks after the meal sitting.
- Clearing and reporting breakages by diners.
- Assisting in others job roles.
- Cleaning and upkeep of all areas.
- Record keeping.
- Adhering to health, hygiene, and safety.

Desirable Skills:

- Some knowledge of hospitality is helpful, although not essential depending on course level.

Person Specification:

- Wearing and maintaining the prescribed uniform.
- Excellent verbal communication and memorisation skills.
- Great interpersonal and teamwork skills.
- Ability to remain composed, particularly during stressful or uncomfortable circumstances.
- Physically fit.
- Availability to work evenings, weekends, and holidays.
- Willingness to perform additional duties to facilitate the restaurant's operations, as needed.
- Good sense of humour.
- Hard working.

If you wish to express your interest in this apprenticeship role, or find out more information please contact: apprenticeships@suffolk.gov.uk