

KLCG

Known for our innovative pastries, hand shaped croissants, exceptional coffees and friendly staff, KLCG has become a hub for local communities. Our artisanal bakery is open Wednesday to Monday evenings, and offers handmade artisanal pastries created with a modern approach to ingredients and cooking techniques, alongside a carefully curated pastries and menu list. Our team are the core of our business, and we are continually striving to improve upon what we do.

We are looking for a passionate team members with exceptional levels of service to join our Front of House team.

Candidates must be;

- Experienced working within Hospitality
- Enthusiastic about hospitality and passionate about delivering excellent customer service at all times
- Genuinely interested in our products and passionate about food and drink
- Able to work well under pressure whilst delivering the same quality and service standards
- Well-presented, adaptable and a good team player

Responsibilities;

- Work as part of the front of house team to offer the 'KLCG experience' to all customers
- Take orders and deliver service of the highest quality expected
- Ensure cleanliness standards of the bar are upheld at all times
- Support management with any and all necessary tasks
- Ensure compliance with food safety and health and safety regulations

Benefits;

- Competitive pay, based upon experience
- Training and career progression opportunities

At KLCG we are very aware and distressed by the lack of diversity in our industry. We strive to have an inclusive and representative team, so encourage people of underrepresented ethnic backgrounds and minority communities to apply. At KLCG we value experiences, contributions and cultural richness, and see how they enhance our business and the relationships with the communities that we serve.