Job Description

Position details:

|  |  |  |  |
| --- | --- | --- | --- |
| Title: | Retail Supervisor (Café Manager) | **Position Number:** | 05401/05402 |
| Classification: | Level 5 | | |
| Branch: | Commercial | | |
| Directorate: | Venue Management | | |
| Award/Agreement: | VenuesWest General Agreement | | |
| Reports to: | Catering Manager | | |
| Direct Reports: | Café Attendant  Café Team Leader | | |
| Special Conditions: | Position is required to work outside of normal hours and weekends | | |

About the Organisation

Our Vision is to deliver world class sport and entertainment experiences through the effective management of our venues.

We directly support high performance sport by providing training and competition facilities, direct subsidies to sport on venue and events costs, and through the provision of high performance sport experiences for the community.

We focus on attracting world class sport and entertainment events, providing all Western Australians with the opportunity to be inspired.

About the VenuesWest Way

**The VenuesWest Way guides the way we work and the way we model our behaviour.**

It is our system of defining and measuring our culture and sets the expectations on how we engage, improve, support and challenge one another to be the safest and best we can be – as individuals and as a collective.

Our signature behaviours:



About the Directorate

The Venue Management Directorate is responsible for the activation of VenuesWest’s self-managed facilities through the provision of support for high performance sport and delivery of community and commercial opportunities for sport, recreation and entertainment.

About the Role

The Retail Supervisor roles oversee the day to day operations of the retail cafés and all retail food and beverage offerings to venues within the HBF Stadium precinct and HBF Arena ensuring safe and high quality customer experiences and maximisation of financial returns.

About the Responsibilities

*VenuesWest is committed to the principles of Equal Employment Opportunity (EEO) and diversity in the workplace and the provision of a safe environment for our employees, customers, trainees, students and volunteers. We will perform all duties and responsibilities in a manner and behaviour consistent with EEO legislation, Occupational Safety & Health legislation, VenuesWest’s Code of Conduct, the VenuesWest Way and other relevant Policies/Procedures and legislation.*

**Café and Retail Supervision**

* Manages all aspects the day-to-day trade of Cafes and retail outlets to meet set operational KPI’s in relation to patron spend targets as per the directions of the Catering Operations Manager and/or Catering Manager.
* Prepares and maintains the Retail Team roster including reporting to the Catering Operations Manager and/or Catering Manager against forecasting and provisional sales.
* Ensures the preparation and set up of retail operations for all Café and Retail sites are to the best advantage of consumer presentation and revenue maximization (including product presentation, sales strategies, customer comfort and furniture placements).
* Meets strategic deadlines in regards to customer offers, café aesthetic and key stakeholder communications.
* Manages the timelines and processes to ensure trading sites and times are commercially suitable to requirements and requests.
* Manages and applies point of sales processes.
* Achieves sales targets.
* Works in a ‘hands-on’ capacity as and when required (i.e. Prepares and serve espresso coffee, cleans and maintains espresso machine, organises and prepares food for service, portions and plates food for service, assists with vegetable and salad preparations and others as required).
* Applies retail food safety practices and monitors all areas both front and back of house to ensure compliance.
* Displays food items and presents buffet in safe and hygienic manner.
* Strives to exceed customer expectations.
* Acknowledges and actions complaints in a timely manner.
* Liaises with key stakeholders on delivery of retail operations as required.

**Function Delivery**

* Plans set up arrangements for functions in liaison with the Catering Operations Manager including physical resource requirements and compilation of costs.
* Rosters for the servicing of events and daily operations submitting to the Operations Manager fortnightly in advance against forecasted revenues.
* Coordinates and supervises the set-up, operation and close down of catering areas and food and beverage service during functions ensuring alcohol service is in line with all RGL and RSA requirements.
* Acts as Approved Manager during events for liquor licensing purposes as required.
* Ensures correct clean-up of catering areas and storage of catering equipment after functions.
* Builds and maintains stakeholder relationships and ensures client needs are met during the delivery of functions.
* Reports back to the commercial team following the completion of functions and events.

**Finance and Stock Control**

* Monitors financial activities against budget.
* Maximises customer service levels whilst minimising wage costs through roster development.
* Coordinates cash management procedures for retail operations ensuring ordering, set up and collection of floats and resolution of reconciliation problems.
* Conducts accurate and timely monthly stock takes.
* Establishes and implement order, supply and stock control systems.
* Ensures purchasing complies with VenuesWest procurement guidelines.
* Receives and stores supplies appropriately.
* Minimises wastage.

**People and Safety**

* Leads the Retail Team, modelling high standards of performance and behaviour using development and performance tools on a regular basis for team building and alignment with organisational values and objectives.
* Manages employees to ensure they present well, provide excellent customer service and focus on driving revenues and controlling costs.
* Inducts new staff and ensures training in procedures and systems.
* Develops team commitment and cooperation and advocates for a harmonious culture.

Occupational Safety and Health

* Reads and understands all emergency plans and safety and health procedures, follows safe work instructions, undertakes emergency management and safety related training and assumes responsibilities as required or directed.
* Actively ensures employees follow HSEQ, manual handling and safe food handling procedures.

**Other**

* Other related duties as directed

About the Person

The following *essential* capabilities are to be addressed in the context of the responsibilities of the position:

1. Previous experience managing the day to day operations of a retail catering operation including demonstrated experience in:

* Stock control and management;
* Supervision of staff; and
* Application and forecasting of budgets to achieve results.

1. Supports shared purpose by understanding organisational objectives, how they relate to the role and makes recommendations for improvements.
2. Organises work to reflect changes in priority; Maintains accurate records and files; Sees tasks through to successful completion.
3. Builds and maintains relationships by keeping clients and colleagues informed, managing progress and responding to changes in client needs; Responds to diverse experiences and takes responsibility for delivering customer service.
4. Exemplifies personal integrity and self-awareness by adhering to the VenuesWest Way and Code of Conduct; Provides accurate information; Stays calm under pressure and ensures work is finalised.
5. Communicates clearly both orally and in writing; Listens to, understands and adapts communication styles to the audience.
6. Clarifies work required, expected behaviours and outputs; Gives support and regular constructive feedback; Keeps team members informed of reasons for decisions and ensures understanding of processes and practices; Supports change initiatives and assists employees to understand the purpose and impact.

The following *desirable* capabilities are to be addressed in the context of the responsibilities of the position:

1. Working knowledge of food and beverage products and service.
2. Previous exposure to retail, event and functions operations.

Qualifications / Certifications

Essential:

* Completion of course in Liquor Licensing (51544) and ability to become Approved Manager; or capacity to complete within 3 months of commencement.
* Completion of course in Food Safety - Use hygienic practices for food safety (SITXFSA001) or Food Safety Supervisor Course (FSS) (SITXFSA002) or Participate in Safe Food Handling (SITXFSA201); or capacity to complete within 3 months of commencement.

Employment Conditions and Eligibility

Appointment to this position is conditional upon:

* providing appropriate evidence of the ‘Right to Work’ in Australia
* providing a National Police Clearance Certificate (dated within 3 months from the date of application for the position) from a recognised service provider as determined by VenuesWest

**Important note:** The key requirements and attributes detailed above are based on the following core capabilities prescribed in the VenuesWest Job Capability Framework:

* Shapes and manages strategy
* Achieves results
* Builds productive relationships
* Exemplifies personal integrity and self-awareness
* Communicates and influences effectively
* Manages people

Additional information can be obtained by contacting People and Culture on (08) 9441 8362.

Certification:

|  |  |  |
| --- | --- | --- |
| The details contained in this document are an accurate statement of the duties, responsibilities and other requirements of the position. | | |
| Bicci Henderson  A/General Manager Commercial |  | Date Approved:  16/9/16 |
| As occupant of the position I have noted the statement of duties, responsibilities and other requirements as detailed in this document. | | |
| Employee Name: |  | Date Appointed:  ……../……../…….. |
| Signature: |  | Date Signed:  ……../……../…….. |