

BARTENDER: GROW HACKNEY

START DATE: March/April 2024 **LOCATION**: Hackney Wick (E9 5LN)

SALARY: £12ph, moving to £13.15 on 1 May 2024 (in line with London Living Wage timeline) **RESPONSIBLE TO:** Duty Shift Manager (DSM) and Supervisors whilst on shift & General Manager

RESPONSIBLE FOR: None

ANNUAL LEAVE: 5.6 working weeks this includes bank holidays (this is calculated pro-rata) **BENEFITS:** Contributory pension scheme; flexible working, meals on shift, complimentary entry

events; discount at Grow's bar/kitchen, plus training and development opportunities

ABOUT GROW HACKNEY

GROW is an independent and grassroots cultural space with international impact, based in Hackney Wick. The venue includes busy bars, kitchen and indoor and outdoor areas from which people enjoy good food, drinks and cultural and community events throughout the day into the night. Since opening in 2014, our aim is to extend opportunities for people to enjoy a creative and nurturing environment whilst exploring ecological and social sustainability. We are an accredited Hackney Nights Venue and part of an ecosystem of artist and maker spaces and a working yard called Grow Studios. 2024 is our 10th anniversary year.

WHAT WE'RE LOOKING FOR

You'll have experience working in the hospitality industry and enjoy a customer facing role and have a passion for making and serving interesting beverages. You will be someone who has the passion and commitment to ensure that every customer's experience of GROW is of the best quality, unique, interesting and memorable - and one which they will recommend to others.

This role involves evening and weekend shifts and we're looking for someone who enjoys working in a busy hospitality environment and cultural events.

WHAT CAN WE OFFER?

- A friendly core team who are passionate about the space, cultural provision and sustainability you will be part of lots of high quality music cultural/community experiences whilst on shifts!
- 1 vegan/veggie meal when on 6+ hour per shift
- Access to free live music events with discounts on food and drink
- Grow is an equal opportunities employer, committed to building a diverse workforce and welcomes applications from all individuals
- Access to professional development opportunities, including industry seminars, workshops, or specialty certifications, including specialist wine, cocktail and beer training to develop knowledge and skills and hone your craft

RESPONSIBILITIES

BAR

- Serving customers drinks, making drinks to specifications
- Responsible for your designated station in the first instance, and the wider bar and venue area



- Ensure bar (and surrounding area) is kept clean and in line with H&S
- Ensure agreed checklists are all actioned and signed
- Ensure the cellar is safe and support upkeep of Fire Safety and COSHH
- Clearing glasses and keeping the venue tidy at all times
- Assisting the venue in all areas eg if the bar is not busy, i.e running drinks, acting barback and assisting food runners
- Responsible for inventory management, including restocking bar supplies and ingredients
- Participation in performance-based incentives, such as sales targets or customer satisfaction scores
- Adhere to health and safety guidelines, including cleaning protocols and emergency procedures
- Work collaboratively with kitchen staff and events team for seamless service delivery
- Uphold the obligations of Grow's Premises License

PATRONS/BOOKINGS

- Ensure the H&S of all patrons is paramount at all times
- Ensure patrons are welcomed, reservations are managed and sharing product knowledge

OTHER

- Attending meetings and training when required
- Adhere to relevant protocols inline with the bartender position
- Available to cover shifts when people are unable to work
- Everyday attitude in line with the values of an experiment in ethical and sustainable business
- To undertake any other specific duties that might be reasonably required of the post-holder
- All activities and duties to be carried out to the highest standard and in line with the company values, standards and procedures

HOW TO APPLY

Please email a CV and a covering letter to let us know your interest in the role and relevant skills and experience to pete@growhackney.co.uk. Please ensure to state the number of hours you are looking for and confirm availability evenings and weekends.