



Hi There,

A key part of our Bedlam Fringe team are our Café Supervisors. These team members are in charge of overseeing all the goings on at the Café and Bar spaces as well as helping to develop the menus and serving procedures for the venue. Supervisors are also in charge of the café hourly staff and will have input in their hiring and scheduling. Supervisors will also be offered the opportunity to join in fringe prep prior to their required start date and help in the planning of many aspects of Bedlam Fringe's operation.

These positions are ideal for individuals looking to have a more rewarding and exciting role to play during fringe than hourly work without having to commit to the level of responsibility required by senior management. Additionally they're great for people looking to work in the service industry or simply looking for some service industry experience.

If you have any questions about the role or the recruitment process please don't hesitate to contact info@bedlamfringe.co.uk.

The deadline for applications is 5pm on April 28th, please prepare a CV and covering letter and email to info@bedlamfringe.co.uk.

We look forward to hearing from you.



Expectations of Applicants

1. Have a good knowledge of all aspects of making theatre.
2. Have experience, at some level, of management.
3. Have experience, at some level, of food preparation and service.
4. Possess the practical skills required to assist the Premises and Front of House Managers in maintaining the Cafe and to complete any improvement projects undertaken by the Fringe management team.
5. Be prepared to work closely with the Front of House Manager to ensure the smooth operation of the café.
6. Be aware of the Health and Safety guidelines and the licensing legislation which pertain to the safe and legal running of the cafe.
7. Possess the skills which are required for the preparation and serving of a wide range of foodstuffs.
8. Have a good knowledge of the steps required to assist in creating an interesting and financially viable menu.
9. Be committed to the smooth and pleasant running of the theatre during the Fringe, and the creation of a friendly, exciting atmosphere within the building.

Expectations and Honorarium

A Cafe/Bar Supervisor must be available in a Part Time capacity from appointment and in a full time capacity from the middle of July until the end of August. Exact days and hours will be agreed with the successful candidate prior to the start date

Receive an honorarium payment per day of pre-festival prep during July that the candidate takes part in, in recognition of services performed over this period. Additionally they will receive an hourly wage for their service during the festival.

Desirable skills

1. Understanding of all aspects involved in the making of theatre.
2. A very positive attitude towards Bedlam and a strong desire to work for us and to help support future developments to reach consistent standards of excellence
3. A dedication to delivering a genuinely world class festival programme
4. Sensitive approach to handling confidential information
5. Ability to plan and prioritise with attention to detail
6. Good telephone and e-mail manner
7. Ability to integrate and operate well in a team environment
8. The ability to build and maintain good working relationships
9. Good communication and interpersonal skills
10. The ability to think on your feet and make quick decisions when necessary
11. A willingness to learn new skills as required and undertake appropriate training



12. Enthusiasm, self motivation, imagination and ambition
13. Flexibility in terms of hours worked/shift pattern

Apply

Please apply by sending your CV and covering letter to info@bedlamfringe.co.uk. Applications close on April 28th at 5pm. Interviews will be held the week beginning 1st May.