



We are delighted to open applications for Bar Supervisors!

A key part of our Bedlam Fringe team are the Bar Supervisors. These team members are in charge of overseeing all the goings on in the Bar, providing friendly and high-quality service, and working in the Bedlam kitchen to create our exciting menu. Supervisors are also responsible for Bar Staff and will have input in their scheduling. Additionally, successful candidates will be offered the opportunity to join in Fringe prep prior to their required start date and help with the planning of many aspects of the venue's operation.

These positions are ideal for individuals looking for a role with greater responsibility during the Festival in an exciting and well-known venue and who are committed to providing a world-class Fringe experience.

If you have any questions about the role or the recruitment process, please don't hesitate to get in touch by emailing [foh@bedlamfringe.co.uk](mailto:foh@bedlamfringe.co.uk).

The deadline for applications is 5pm on 11th May. Please send a covering letter and CV to [foh@bedlamfringe.co.uk](mailto:foh@bedlamfringe.co.uk).

Looking forward to hearing from you!

Georgie Rodgers  
Front of House Manager  
Bedlam Fringe 2018

## **Expectations of Applicants**

1. Have a good knowledge of all aspects of making theatre.
2. Experience in a duty manager role is preferable, but not compulsory.
3. Experience working in the service industry, such as in a bar or restaurant, is crucial.
4. Possess the practical skills required to assist the Front of House team, Duty Manager and Bar Staff in maintaining the bar in order to complete any improvement projects undertaken by the Fringe management team.
5. Be aware of the Health and Safety guidelines and the licensing legislation which pertain to the safe and legal running of the cafe.
6. Possess the skills which are required for the preparation and serving of a wide range of foodstuffs.
7. Possess the skills required to correctly assist members of the public in all situations that may arise during the day to day running of the theatre.
8. Have a high level of knowledge about the products we sell in the bar and the partnerships we have made.
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.

## **Desirable skills**

1. 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.
2. A dedication to delivering a genuinely world class festival programme.
3. Sensitive approach to handling confidential information.
4. Ability to integrate and operate well in a team environment, as well as leading a team.
5. The ability to build and maintain good working relationships.
6. Good communication and interpersonal skills.
7. The ability to think on your feet and make quick decisions when necessary.
8. A willingness to learn new skills as required and undertake appropriate training.
9. Enthusiasm, self motivation, imagination and ambition.
10. Flexibility in terms of hour worked/shift pattern.

## **Expectations**

A 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 upon appointment.