

Café Supervisor for Brochan, Marchmont

Brochan are hiring! We are looking for a hard-working and creative individual to join our small, friendly and busy team. As a niche café in a large city, it is important that our staff members are on the same page as us – we focus on providing our customers with healthy but delicious food, as well as customer service they will remember.

As a new Café Supervisor we will be looking for someone who meets the following criteria:

- Have at least 1 years experience in barista work; having latte art and a passion for coffee is advantageous!
- Have previous experience working with food.
- Have an interest in healthy and creative eating.
- Be able to navigate Instagram and have an interest in building social media platforms.
- Be able to work around 25+ hours a week over a 7-day period.

Most importantly we are looking for someone who likes to have fun while they work, creating a work experience that is enjoyable for the team as well as the customers.

Your roles in the café will include:

- Food and Hot Drink preparation as well as table service
- Staff Management and Rota Scheduling
- Opening and closing the café
- Cashing Up at the end of shifts
- Creating and Posting images for Instagram
- Aiding in the planning for Pop-Ups and Events

As a new member of the Brochan family, you will not be expected to take on everything at once, and on-the-job training is a big part of our ethos! If you're interested or would like to find out more about the job send in your CV with a small cover letter telling us a bit about yourself!

Please email Elaine on brochan.cafe@gmail.com

www.brochan.co.uk