



Bar Manager

Junction Restaurant and Bar

Junction is a brand new bar, restaurant, cafe and social workspace situated in the heart of Manchester. Built under the iconic arch of Manchester Central, one of the UK's largest and most versatile event venues, Junction will welcome workers, tourists and families alike as a place to eat, drink, meet or relax.

A place to game-plan the day with great coffee in the morning, catch up on emails at lunch, make connections with new contacts, and meet friends over cocktails and locally sourced small-plates in the evening. A place for everyone, all day, every day.

Junction is managed by Manchester Central.

Your Role

Competitive salary up to £35,000pa + Tronc / 25 days holiday plus bank holidays / contributory pension scheme / discounted car parking

Reporting directly to the Restaurant and Bar General Manager, this role is working on a full time, permanent basis.

Your duties and responsibilities will include but are not limited to:

- Creating drinks menus with bespoke cocktails that reflect the venues core values and display innovative ideas
- Develop and deliver engaging training sessions to; inspire a team, ensure the best customer experience and demonstrate excellent product knowledge
- Supporting the financial success of the wet side of the business; adhering to set GP's, labour targets whilst promoting sales and financial gains.

The ideal candidate will have:

- A passion for both food and drinks with sustainability at its heart
- Previous experience of managing a large, fast paced bar team within a venue with a food offering
- Previously developed cocktail and bar menus that demonstrate creativity and originality
- Exceptional product knowledge with a keen eye for detail and unfaltering standards

You must be:

- Confident in motivating a team, providing strong leadership whilst being approachable and supportive
- An excellent communicator to drive a team to continually develop new skills
- Committed to continually improving internal procedures providing an efficient and supportive work environment for all.

Apply

To apply for this exciting opportunity, please send a CV and covering letter to:

Ref: Bar Manager - Junction

FAO: HR Team

Email: careers@manchestercentral.co.uk





Closing date for applications: Monday 15 April 2024 (5PM). We reserve the right to bring this date forward if a sufficient number of suitable applications are received

Manchester Central is an equal opportunities employer. All applicants who meet the essential criteria and identify as having a disability in their covering letter will be guaranteed an interview.



Job Description

Bar Manager

Salary:	£35,000 pa
Hours:	40 hours per week
Working pattern:	Five days out of seven
Location and business area:	Junction – FOH management
Aim of the role:	To create exceptional and unique guest experiences through creative direction of bar services and cocktail creation. Increasing the revenue through clever initiatives and efficient, sustainable work ethics and effective team leadership and mentorship.
Directly responsible to:	General Manager
Directly responsible for:	Bar Team - FOH

Aim of role

We are looking for a creative Bar Manager with the drive to elevate the bar experience to a memorable next level. The ideal candidate will have experience working within a similar large-scale busy venue encompassing a real passion for food and drinks with sustainability at its heart. The role would be suitable for a candidate looking to pass on their infectious love for the hospitality industry and demonstrate their product knowledge. This role gives the opportunity to put your own spin on the venue and innovative drinks offering with the creation of its first ever cocktail menu. It will be a chance to hire, train and nurture your very own handpicked team. Therefore, the ideal candidate will be confident in their leadership skills and desire to impart their knowledge.

The ideal candidate will be a great communicator and have the ability to lead a strong team in pressured situations. They will have experience in creating menus and bespoke cocktails to reflect the values and standards of this historic building. They should be comfortable in the financial aspects involved in menu development and how to read and analyse data, providing reports and action plans. The bar manager will be responsible for the day-to-day running of the business and delivering genuine service that rivals the best in Manchester.

The business has a focus and are committed to sustainability and using locally source produce to Manchester. We strive to minimise waste and use ethical products so we hope the candidate has similar values.

Main areas of responsibility

- Curating industry leading bespoke cocktails reflecting the venues core values and sustainable interests.
- Develop and deliver training sessions specifically designed for each department ensuring the best customer experience and product knowledge.
- Ensure the financial success of the wet side of the business; adhering to set GP's, labour targets whilst promoting sales and financial gains.
- Motivate a likeminded, hospitality-driven team who are committed to exceptional service and inspiring new passions for the industry
- Produce analytical reports of bar sales and develop strategic plans for continual improvement.
- Teach & inspire bar etiquette and professionalism for all staff
- Conduct open/close duties and securing the site.
- Effective running of the day-to-day business ensuring the safe running of the business and well-being for staff and guests throughout.
- Uphold exceptional service standards, continually developing staff and offering support and mentorship to allow consistent growth and development.
- Stock management – carry out weekly stock takes and assist in the orders consistent with company targets.
- Take an active role in pushing the bars sustainable targets and working practices.
- Manage and promote a fair and respectful working environment for all.
- Promote Junction through being an ambassador for the company outside the remit of the venue.
- Maintain clean working environment and demonstrating proficient health & safety measures at all times.

General responsibilities

The following responsibilities and expectations apply:

All employees:

- To adhere to Manchester Central's Company values at all times, with actions taken and words said being in consideration of all six standards.
- To be aware of and take personal responsibility for acting in accordance with Manchester Central's policies and procedures.
- To promote Manchester Central in a positive and professional manner at all times.
- To be smartly dressed in appropriate attire depending on duties performed.
- To display a flexible 'can do' approach to contribute to the success of Manchester Central.
- To proactively identify training needs and aspirations for personal development.
- To undertake any L&D activities necessary to meet the requirements of the post.
- To adopt a flexible approach to working hours as required by the business.
- To be open to new ideas, understand the need for change and be willing to adapt.
- To be aware of issues of equality and diversity, to understand and be sensitive to cultural differences; and
- To take all possible steps to ensure a safe working environment for self and others.

About us:

Our purpose is to connect people, ideas, and business through meaningful and rich experiences.

Our customers choose Manchester Central because of the experiences we help them to create. We help them to make something happen – the energy and connection that creates memories.

We help them to grow their businesses – connecting with their customers, partners, suppliers, and employees. We bring people together to share ideas and make plans. We pay attention to the details so our clients can pay attention to their guests. What makes us different is the creativity, professional delivery expertise and passion of our team.

The qualities of our people:

Our people are pretty fabulous. They really love our industry, our customers, and what we do. We have high expectations of each other and live up to the standards we've set.

The people who are happiest working for us want to get stuck in and make things happen for a great purpose. They want the challenge of a fast pace, lots of energy and a great team to work with.

We are a special group who have chosen to work together, and we share these characteristics:

- **Expert & specialist**
We're highly respected and super proud of our level of expertise – making the complexity of what we do look effortless.

- **Flexible**
We're all about innovation and trying new ways to create experiences for customers. We're really flexible to meet our customers needs.
- **Positive and energetic**
There's a great energy across the business and sense of teamwork - it feels like a family. We have fun at work and there's plenty of social activity.
- **Ready to grow**
Careers are important to us too – some of our senior leaders started out as team members and then progressed their careers.
If people move on from working with us, they'll always have improved their skills and experience along the way.
- **Committed**
Our people show huge levels of commitment for our customers, and they're determined to get the job done. Events always build up to a crescendo of activity, so it's not always easy. Even when there's pressure it's still a great place to work.

We have a Code of Conduct sets out the right way to do business at Manchester Central. The reputation and integrity of our business is based on all of the decisions we've made, the way we manage our business and what we deliver. These actions and decisions have built up the trust we've earned with our customers, suppliers, communities and colleagues.

Our people pay attention to respect in our workplace, doing the right thing and safeguarding our company and each other.

Person Specification

Education	Essential	Desirable
Educated to degree level in a relevant or related subject		✓
Hold a current valid personal license		
Experience		
Minimum of five years' experience in a hospitality management role, demonstrating career progression	✓	
Practical experience of running a bar team of a similar size and venue offering & capacity	✓	
Experience of curating cocktail and bar menus from initial development to final creation.	✓	
Experience of working in a fast-paced business with food offering	✓	
Experience of operating at a strategic level setting targets and goals for bartenders/team members		✓
Ability to proactively take forward and deliver company objectives	✓	
Experience managing a large team with development of training programs	✓	✓
Conducting stock takes and creating orders within the respective limits and targets		✓
Skills		
Excellent interpersonal and communication skills with the ability to communicate effectively at all levels	✓	
Ability to develop strong working relationships across the whole business in cross-department workings	✓	
Dynamic and confident leadership		✓
Financial understanding of overall business strategy and sales promotion	✓	
Ability to manage and motivate own team providing strong leadership and where appropriate other teams or team members	✓	
Effective organisational, administrative and time management skills	✓	
Team player who understands the need of the team and to lead to promote overall success	✓	
Able to problem solve both operational and strategic issues through a pragmatic and commercially sound approach	✓	
Personal Attributes		
Self-motivated with the ability to work unsupervised and to direct own work	✓	

Ability to work effectively as an individual, as part of own team, the senior management team and in partnership with others	✓	
Approachable work ethic ready to support other staff where needed	✓	
Respectful of a diverse range of people	✓	
Ability to demonstrate sensitivity, diplomacy and tact	✓	
Adopts a positive approach and commitment to Lifelong learning on a corporate and personal level	✓	
Committed to continuously improving internal procedures to ensure full training compliance and delivery of high service standards	✓	
Ability and preparedness to work flexibly	✓	
Demonstrate a customer centered approach to delivering genuine guests experiences	✓	