

BIG EURNS SUPPER

Join Scotland's biggest winter fringe festival...

TEMPORARY BAR STAFF

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Reporting to: Associate Producers, Assistant Venue Manager

Responsible for: Customers

Contract period: 14th January until 30th January 2022

Employment type: Part-time

Salary/rate: £8.91 per hour

Pay cycle: Monthly

Benefits: 4 free festival tickets and 2 drinks vouchers

Hours: Variable between 14th and 30th January 2022

Shift patterns: Variable and depending on the needs of the festival. Flexible working is welcomed

Location: Big Burns Supper Festival Site, Newall Terrace, Dumfries, DG1 2HP

Commences: Friday 14th January 2022

Training: Over Zoom in December 2021

Closing date: 11th December 2021

Due to alcohol licensing regulations, applicants for these positions must be over 18 years of age.



ABOUT THIS ROLE

Our bar staff are the face of our festival.

They provide our audience with a speedy service, helping them to enjoy the festival by being friendly, helpful, efficient and willing to get into the party atmosphere. The role is a diverse role across many functions of the festival including but not limited to bar staff, front of house, ticketing, catering and back stage.

You will be working in an environment that will be mixed with paid roles, management roles and volunteer roles. You will become part of the Big Burns Supper family that is a warm and dynamic make up of people.

We LOVE our audience, and so we work tirelessly to reward their commitment to our programmes. Our environments are fast paced and dynamic - but when you are not working on shift you are entitled to go watch any of the shows or events that we programme, as long as there is the capacity to do so.

All of our roles include detailed training to prepare you for the role.

PRINCIPAL DUTIES

- Serving customers quickly and in a friendly and pleasant manner
- Cash handling
- Processing orders either for customers at the bar or for table service
- Stock taking behind the bar
- Replenishing products behind the bar
- Taking responsibility for making sure the merchandise is on sale and looks aesthetically pleasing
- Keeping public areas cleaned and tidy
- Keeping back areas clean and tidy
- Ensure service areas are clean and hygienic
- Assisting to turn around the venue for show changes
- Keeping venues clean and safe from hazards
- Keeping backstage areas clean and safe from any hazards
- Conducting opening and closing procedures where required
- Conducting drinks services to tables
- Preparing fruits and garnishes for service
- Day-to-day running of the bars within the venue
- Communicate with Bar Supervisors to report any issues that arise during shifts
- Work positively with team mates during shifts
- Adhering strictly to COVID-19 protocols regarding cleanliness and mask wearing