

EDEN ROLE PROFILE

TITLE: Back of House Hospitality Work Experience Student

Updated: September 2011

REPORTING TO: Back of House Hospitality Supervisor

ROLE OVERVIEW: This is a varied role and will include working in our kitchens along side our experienced Chefs preparing and cooking the food that is eaten on site. Washing dishes and cleaning food prep areas is also part of this role.

EXPECTATIONS FOR PERFORMANCE:

- Awareness of health and safety guidelines with regard to ensuring a safe environment for visitors and colleagues (covered at induction)
- Respect for customer service at all times
- The ability to follow instructions and ask questions if unsure
- An enthusiastic outlook to the role
- An interest in food, drink and hospitality

KEY SKILLS THAT WILL HELP YOU:

- Communication skills
- High level of customer service awareness
- Basic IT, numerical and literacy skills

QUALITIES YOU WILL NEED TO DISPLAY:

- Smart appearance
- Good time keeping
- Respectful approach to both colleagues and visitors
- Friendly, polite and enthusiastic outlook
- Ability to work in a fast paced, busy environment
- An interest in the aims and objectives of the Eden Project