



The Red Brick Building Centre LTD, Morlands Enterprise Park, Morland Road, Glastonbury BA6 9FT
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Temporary Bar & Restaurant Manager

Contract Term: Temporary 3 month Contract Initially – 48 hours per week

Days/Times: Hours over 6 days a week shift. Evening and weekend work will be required.

Location: Red Brick Building, Morland Road, Glastonbury BA6 9FT

Annual leave: 210 hours based on full time working hours, pro rata

Remuneration: £15.00 per hour. Holidays and Free meal with 6 hour shift.

Position reports to: Red Brick Building Board of Directors

About the Role

We are seeking a dynamic, warm and welcoming Bar & Restaurant Manager to lead the daily operations of our Red Brick Kitchen & Bar. This role demands strong leadership, a sharp business mind, and a passion for creating outstanding customer experiences. You will oversee both front-of-house and back-of-house operations, ensuring high standards of service, food quality, cleanliness, and team performance, while maximising profitability and operational efficiency.

As part of the Red Brick Building community, this role goes beyond typical hospitality management. We're looking for someone who will work collaboratively with the wider organisation, especially our Events and Marketing team, to co-create and deliver a shared vision for the restaurant and centre.

Ideally you will have a Personal Alcohol Licence or be working towards holding one. You'll play an active role in shaping a hospitality offering that supports our mission for social impact, connects meaningfully with our diverse community, and complements the broader programming of the building.

Although initially a temporary role, we are looking to extend the position and, in time, create a permanent opportunity for the right person.

Key Responsibilities:

Operations Management

Oversee all front-of-house and back-of-house operations

Ensure compliance with health, safety, and licensing regulations.

Implement and maintain standard operating procedures (SOPs) for service, cleanliness, and quality control.

Monitor inventory levels, order supplies, and manage vendor relationships.

Work a full-time schedule (usually 6 shifts per week) front of house with 1 shift set aside for paperwork and organisation.

Staff Leadership

Hire, train, schedule, and supervise all restaurant and bar staff.

Provide ongoing coaching, feedback, and performance evaluations.

Foster a team culture focused on exceptional guest service and accountability.

Handle employee relations and ensure adherence to HR policies.

Customer Experience

Ensure an outstanding guest experience through attentive service and consistent product quality.

Handle guest complaints promptly and professionally.

Monitor online reviews and feedback to improve service.

Financial Oversight

With Red Brick Book keeper Prepare and manage budgets, forecasts, and produce financial and operations reports to the board.

Drive sales and control costs.

Manage cash handling and banking procedures.

Marketing & Promotions

Collaborate with Marketing Manager and Events Manager

Engage with the local community to build brand presence.

Oversee Café's social media page and customer engagement initiatives as needed.

Supporting the Wider Building

Collaborating with staff across the building to support shared goals

Assist with venue bookings and events, and contributing to the smooth day-to-day running of the space.

end-of-night building checks, and general support to ensure the building operates safely and efficiently for all users.

While this section outlines the main responsibilities, the role is varied and may include other reasonable duties as required.

Qualifications:

3–5+ years of experience in restaurant or hospitality management (bar experience preferred).

Preferable to be a Personal Licence Holder or working towards one

Ability to line clean, cash up, place orders, stock take, schedule rotas, responding to emails, converse with potential large bookings eg: weddings, corporate bookings and collaborate with other building management

Proven ability to drive business towards high volume

Strong leadership, communication and organisational skills.

Knowledge of POS systems, scheduling software and inventory control.

Familiarity with health and safety regulations.

Flexible availability, including nights, weekends and holidays and willing to adapt to bookings

Person Specification – Bar & Restaurant Manager

Essential Criteria

| Category | Criteria |
|--------------------|---|
| Experience | 3–5+ years in restaurant or hospitality management, with experience overseeing both FOH and BOH operations Proven ability to lead, train, and motivate a team Experience with budgets, inventory, rota planning, and cash handling |
| Skills & Knowledge | Strong leadership, communication, and organisational skills Personal Licence holder Confident using POS systems, stock management, and scheduling software Solid understanding of health, safety, and licensing regulations Skilled at maintaining high standards through operating procedures Professional handling of customer complaints and feedback |
| Working Style | Hands-on, proactive, and team-oriented Flexible and Collaborative, warm and welcoming Customer-focused with a genuine passion for hospitality |
| Other | Ability to line clean, cash up, manage supplier relationships, respond to emails, and coordinate large bookings (e.g. weddings, corporate events) |

Desirable Criteria

| Category | Criteria |
|----------------|--|
| Qualifications | Formal training in hospitality or business management |
| Experience | Experience working within a socially-minded or community-based organisation |
| Traits | Calm under pressure and solutions-focused Financially literate with good analytical skills Collaborative and open to shared vision development Passionate about food, drink, and delivering memorable experiences |