COMMON

DEPUTY MANAGER, COMMON, NELL'S PIZZA.

Location: Common Bar, Edge Street, Manchester M4 1HW

Salary: 23k - 25k per annum.

Starting salary offer based on experience and to be discussed at the interview.

Hours: 45 per week.

Common, our vision is simple; to take the feeling of the local pub, the heart of a community, the social hub and re-imagine it for the modern neighbourhood.

Here at Common and <u>Nell's Pizza</u> we look for people who care a lot about their contribution, colleagues, customers and community.

As part of <u>Common&Co.</u> we are on a mission to serve excellent drinks and pizza - We want the best people to join us on this journey!

We Care A Lot and are proud to offer:

- Great management training and development,
- Leadership training,
- Deputy role is a future GM in training,
- Opportunity for you to bring your ideas to the table,
- Multi site progression opportunities,
- A friendly and dedicated team to work alongside,
- Covid -19 safe to trade procedures,
- The Living Wage for all employees,
- Work-life balance,
- Sustainability and carbon footprint reduction operational processes,
- Company wide staff discount on food and drink,
- Four weekly payroll and workplace pension.

We are looking for a hardworking and passionate individual, with a strong hospitality background to join the team as Deputy Manager; to deliver our vision and purpose with the following success criteria:

Happy Team, Happy Customers:

- Helping our customers and regulars have a good time, every time, through delivering a personal and excellent customer experience.
- Making our customers happy so they keep returning to Common and Nell's Pizza feeling like it is a home from home.

• Developing, training and nurturing our staff team to encourage pride in their work and happiness in their role to achieve the best results from them.

Good Times:

- Generate ideas for marketing and events to develop a regular calendar of happenings ranging from tap takeovers to local artists exhibitions and D.J's sessions.
- Assist in increasing the success and profitability of the business through consistently providing a good time, excellent customer service, promotions and events.
- Passion for our product offering is key. Enabling our customers to have a delicious and interesting offering to choose from.
- Chance to work with our wider company teams on our annual events brands <u>Indy</u>
 <u>Man Beer Con, Summer Beer Thing</u> etc.

Build Relationships:

- Creating a sense of Community between customers and staff team alike; with Common as the Heart.
- Building a great rapport with our customers and ensuring Common is the best environment for them to build their own personal and professional relationships in a relaxed and beautifully crafted space.
- Maintaining professional relationships between your site team and operational team.
 Ensuring effective and efficient communication at all times.
- Understanding where to source the best products and build great relationships with our suppliers.

A Day In The Life:

- Working with a dedicated bar team; assisting in their training, mentoring and coaching.
- Developing a successful working partnership with the General Manager as their Deputy.
- Growing with the Company and embarking on a path of career development.
- Bringing new ideas for offerings, events and private hire at Common.
- Be passionate about our product offering.
- Utlising existing experience in hospitality to deliver great customer service for new and regular customers alike.
- Effective and efficient management of P&L, cellar, food preparation and service and H&S compliance.

Send C.V and cover letter applications to harris@commonandco.co.uk

The first phase of our recruitment process is a formal interview and trial shift. We look forward to hearing from you.