

Job Title: Front of House Supervisor (Part-Time)

Location: Well Kneaded Pizzeria, Earlsfield

Hours: 20 hours per week minimum

Rate: £12 per hour + service charge + tips

Join the Well Kneaded Family!

Are you passionate about pizza, great customer service, and leading a dynamic team? Well Kneaded Pizzeria in Earlsfield is looking for a part-time **Front of House Supervisor** to help us deliver a memorable dining experience while keeping things running smoothly.

What You'll Do:

- Lead and support the front of house team during service
- Deliver exceptional customer service, creating a warm, welcoming atmosphere
- Oversee and coordinate bookings, walk-ins, and takeaway orders
- Manage service flow, ensuring efficiency during busy periods
- Communicate clearly with the kitchen team and manage wait times and stock levels
- Handle customer inquiries and resolve any issues professionally
- Ensure cleanliness and organisation of pizzeria and storage areas

What We're Looking For:

- Experience in hospitality, particularly in a leadership or supervisory role
- A passion for food, with a love for wood-fired pizza and local ingredients
- Strong organisational skills and the ability to multitask under pressure
- A friendly, positive attitude, with great communication skills
- Ability to lead by example and motivate your team
- Flexible availability, including evenings and weekends

Perks of the Job:

- £12 per hour + service charge and tips
- Being part of a close-knit, friendly team that values your input
- Opportunities for growth and development within a fun, community-focused environment
- Delicious staff meals during shifts!

If you're ready to take the next step in your hospitality career and become part of the Well Kneaded team, we'd love to hear from you!

To apply: Send your CV and a short cover letter telling us why you're the perfect fit to - laura@wellkneadedfood.com