



Front of House Team Members

£Attractive + Benefits

Love working as part of a team?

The Role

The Front of House Team Members (FOH) will report to both the General Manager and Head Chef and will be responsible for maintaining YO! Sushi's standards of operation in the areas of:

- **Product Knowledge** – using your excellent communication skills you will be expected to be able to answer any questions relating to the products on our menu.
- **Customer Service** – ensuring that you provide a friendly and personalised service at all times.
- **Cleanliness and Maintenance**- Performing all assigned opening, running, and closing duties.
- **Atmosphere** - using your outgoing character you will help create a fun and funky atmosphere.
- **Cash Handling**– being proficient in the handling of money
- **Knowledge of and Adherence to all YO! Sushi Policies and Procedures** – act as role model for the managers and staff.

The Person

To apply for this role you must be able to work in a fast-paced and multi-tasked environment and must have the following:-

- Proven customer service experience.
- Previous experience of working within the catering and hospitality industry is desirable but not necessary as full training is given.
- Excellent communication skills.
- Be able to work as part of a team.
- Be able to work effectively under pressure.
- Have great organisational skills.
- Must have permission to work within the United Kingdom

If the above sounds like you and you want to be part of something different and work in a friendly environment, we definitely would like to hear from you.

Please respond with a detailed CV to: recruitment@yosushi.com