

Position: Seasonal temporary

Location: Dolcetti premises, Cirencester and Event catering locations in the

Cotswolds and surrounding area

Main Purpose

The post holder will be responsible for general operation of the gelato/dessert counter, preparing and serving menu items.

Main Tasks

- Greeting customers
- Serving gelato in cones/cups using Italian spatulas (training will be provided)
- Maintaining integrity of gelato in the cabinet (condition, temperature, hygiene)
- Preparing and serving other menu items where applicable
- Maintaining clean and tidy environment
- Maintaining high standard of personal hygiene at all times
- Clearing and cleaning tables, all serving areas and counters as appropriate
- Replenishing supplies from stores on site
- Cash and electronic payment handling
- Working according to food safety regulations
- Adhering to all Dolcetti policies, procedures and operating rules

Salary:

£10.50 per hour, or dependent on age and experience

Hours of work:

Flexible, shift work between 9:00 and 19:00

Pre-arranged Rota system

We also have an exciting parlour in our factory in Head office (Cirencester) where we serve the public and also have seasonal vacancies within our busy factory.

If you would like to apply, please forward an email to Rob Gibson, Managing Director at robg@dolcetti.net for an application form.

