



Now Recruiting: Cafe Supervisor

Start Date: As soon as possible.

Duration: Ongoing pending probationary period.

Responsible for: The everyday running of the Govanhill Cafe & Deli.

Hours: 30-37.5h week (9am-5pm 4 or 5 days per week)

Pay and Benefits: £10.60h, 30% staff discount at a number of locations; and an employer contribution pension.

Location: Locavore Govanhill, 349 Victoria Rod, Glasgow, G42 7SA



We have been shortlisted
in the Social Enterprise
Awards Scotland!

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About Us:

We are a social enterprise which exists to build more sustainable food systems which are better for people and planet. Our mission is to use food to build a better future and to create viable alternatives to traditional supermarkets which dominate our food systems and contribute to many big social and environmental problems; from excessive food miles and unacceptable waste; to modern day slavery and destruction of habitats. All while providing often bland food through a model that doesn't really contribute anything to their local economies or wider society.

We're the opposite of this and want to use food as a vehicle for social good, environmental regeneration and community wealth building. Our model puts local, organic and zero waste food at the core of what we do while placing huge importance on fairness in the supply chain and our wider social and environmental impact.

We established in 2011 with a tiny shop on the south-side of Glasgow and since then have expanded and diversified into a business employing over 130 people with bold plans to build the future of food. Our activities include:

- Running our 5 shops: Govanhill, Partick, Garnethill, Kirkintilloch and Edinburgh.
- Delivering local organic veg boxes to around 1800 customers from Ayr to Edinburgh with our fleet of electric vans.
- Supplying other progressive retailers, caterers and processors through our organic wholesale business Locavore Trading.
- Growing local organic vegetables and flowers at a number of market garden sites which we sell through our shops, veg box scheme and wholesale service.
- Producing prepared foods in our kitchen to supply our shops with foods such as dips, bakes and food to be served within our shop cafes.
- Running projects and initiatives that forward our mission of building a sustainable food system. This includes our Good Food Fund and Route to Market Initiative.

If you like what we're about and have relevant experience to bring to the team then we would love to have an application from you.

Find out more: www.locavore.scot and *locavorecic* on Facebook, Twitter and Instagram.



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About this role:

The Locavore Cafe & Deli is a 100% organic cafe within Locavore Govanhill which focuses on simple, but wholesome food, hot drinks and cakes.

As the Cafe Supervisor you'll hold responsibility for maintaining and upholding standards to make our cafe a clean, welcoming and relaxed environment for our customers. You will make sure orders are placed and be in communication with our on-site kitchen.

Working within a small cafe you'll spend much of your time on shift alone in the cafe area so communication across shifts is important.

You will be responsible for supporting the rest of the team and ongoing training and supervision of the very small front of house team. You may also work with our Kitchen Manager and Branch Manager to further develop our food offer.

The ideal applicant will have loads of front of house experience which includes plating up food, making coffees and providing brilliant customer service.

How to apply:

The closing date is 8am on Monday the 26th of September 2022 and should be made through the form on our website.

Thanks for your interest!



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