



High Down, Sutton – Restaurant Manager Trainer – The Clink Restaurant

A unique opportunity to transform lives and to inspire others has arisen within the award winning Clink Restaurant.

The Clink Restaurant has developed an engaging and integrated training programme which gives prisoners a chance to gain professional qualifications whilst in prison, and supports them on their release in finding employment in the catering & hospitality industry. Prisoners have the chance to gain City & Guilds NVQ qualifications in food preparation, food service and food safety, as well as gain experience whilst working in a fine dining restaurant which is open to the public.

The Clink Restaurant is proud to partner with HMPS and also works alongside some of the most renowned chefs in the world who have honored us by being our Chef Ambassadors: Albert Roux, Antonio Carluccio, Giorgio Locatelli, Cyrus Todiwalla and Lisa Allen... to name a few.

**We are recruiting for the key position of: Restaurant Manager Trainer Circa £26,000
High Down**

Our Restaurant Managers are:

- **Great trainers** (who we invest in to achieve their TAQA assessing qualification)
- **Inspirational leaders** who oversee and manage the day to day operations of the restaurant
- **Superb communicators** who are able to engage and communicate at all levels
- **Service ambassadors** who consistently deliver the high levels of service expected in fine dining
- **Passionate** about sharing their love of food, customer service and their skill & experience
- **Skilled business managers** who are able to manage budgets, stock and administration
- **Experienced operators** who can prioritise, manage and deliver on objectives within set time scales
- **Talent spotters** who can recruit, develop and assess prisoners to gain their NVQ qualifications

To be successful in this role you will have previous experience working as a Restaurant Manager in a quality, fast paced fine dining restaurant.

Your role as Restaurant Manager (Trainer) is to work with the General Manager and Head Chef to oversee and manage the day to day operations of the restaurant and to inspire and train prisoners who have 6 – 18 months left to serve of their sentence, giving practical skills to aid their rehabilitation, with the aim of reducing re offending rates. Prisoners have the chance to gain City & Guilds NVQ qualifications in food preparation, food service and food hygiene, as well as gain experience whilst working in a fine dining restaurant which is open to the public.

The Clink Restaurant Offers:

- Highly competitive salary
- 33 days holiday (including Bank Holidays)
- Company pension scheme
- Free meals on duty and uniform provided
- Development and support to achieve your TAQA (assessing qualification)
- Childcare Vouchers

To Apply for this position, you must pass the following requirements:

- **Ministry of Justice Enhanced Vetting**
- **The right to work in the UK, and provide original documentation as part of the recruitment process.**

This is a truly inspirational role where, as a skilled commercial operator, you have the opportunity to mentor and engage others to turn their lives around.

We look forward to hearing from you. We endeavor to answer all applications personally, however due to the levels of interest in working for The Clink Restaurant, if you have not heard from us within 21 days, you may consider your application to be unsuccessful.