



**Now Recruiting:** Cafe & Deli Supervisor

**Start Date:** As soon as possible.

**Duration:** Ongoing pending three month probationary period.

**Responsible for:** The everyday running of our Govanhill Cafe and Deli

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

**Pay and Benefits:** £10.10h (due to rise soon), staff discount at a number of locations; and an employer contribution pension.

**Location:** Our Govanhill Shop, 349 Vicotia Road, 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. Over the next 2 years we will open a further 5 locations across Scotland...
- 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.

We're a high growth business with a turnover of £4.2m in 2020-21, up from £850k in 2017-18. As part of our [Bigger Plan](#) we expect to continue to grow our turnover in excess of £10m within the next few years while expanding our team to around 180. Fast growth and an urgency to create impact means Locavore is not a static environment, which definitely doesn't suit everyone, but it does mean there will be many opportunities for the right people to progress within the business.

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](http://www.locavore.scot) and *locavore* on Facebook, Twitter and Instagram.



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## About this role:

Our cafe is situated within our Govanhill shop and is the only fully organic place to eat out in Glasgow. Food for the cafe is produced by our team of cooks in our prep kitchen and is served from the deli and plated up for cafe customers by our front of house team.

The cafe and deli team is small with just two regular part-time staff besides the manager. On top of this support for the deli is received through the wider Govanhill shop team. Pre-covide we did have a slightly larger team and we hope that the year ahead provides the conditions to develop the cafe further and increase covers.

## Person Specification:

The Cafe & Deli Supervisor will be responsible for the smooth day to day running of our front of house food offer through our deli and cafe.

We're looking for someone with lots of experience of working in a busy food service environment who shares our love of local organic food and has experience of overseeing a small team.

You will be responsible for ongoing training and supervision of the front of house team and work with our Kitchen Manager and Branch Manager to further develop our food offer. This will include managing food safety, doing rotas, placing orders and taking on projects which improve the cafe and deli.

As well as the above you will undertake all associated cafe/deli tasks including plating up food, making hot drinks, serving customers, cleaning tasks and other relevant administration and housekeeping tasks.

## How to apply:

The closing date is 8am on Thursday the 13th of January 2022 and should be made through the form on our website.

Thanks for your interest!



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