



# Job Description

## Job Title: Restaurant Assistant

## Company: Forza Wine

Salary LLW (£14.80) – 6 months 16 hours per week – Working days not set yet - Locations:

**Southbank** (National Theatre (SE1 9PX) and **Peckham** (133a Rye Lane SE15 4BQ)

**This opportunity is only open to Lambeth care experienced young people aged 17-25.**

**This internship is funded through Full Potential Lambeth and is designed to give a young person real, practical industry experience while being paid the London living Wage.**

### About This Role

Our 'way' is very much about not taking yourself too seriously, remembering that ultimately we are cooking and serving people their dinner, but in the best possible way. Simply, treat people to the dinner you would like to be treated to, talk to people the way that you would like to be spoken to, it's our house and the customer is coming to it to have a great time - let's give them that.

Our aim for this internship is to introduce interns to the three key areas every restaurant operates. You will rotate through each in 2-month stints. Learning processes, recipes and what makes each team tick.

### Skills & Qualities We're Looking For

- Pay attention to details and follow steps
- Reads instructions carefully before starting
- Keeps workspaces tidy
- Ask questions and speaks up if help is needed
- Take care of your things and others'
- Stays clean and practices good hygiene
- Works safely
- Shows up on time and lets people know if they're running late.



With a hardworking, honest attitude and desire to learn and do things well, anybody can go a long way in hospitality. Careers are built very quickly, and good performance is always rewarded.

## Key Responsibilities

### Front of House - Months 1 & 2

These people are the face of the business and have the most interaction with customers. They are responsible for the experience and atmosphere that our customers love and keep coming back for. There'll be a week of training, being shown how the floor and tables are laid out and the best way to interact and talk to customers, as well as wine training.

Responsibilities include:

- Greeting customers when they first arrive, with a smile and genuine interest
- Explaining our menu and why we do what we do
- Giving guidance on what might be best suited for their mood/occasion or even the amount of time they have, as well as any dietary requirements
- Taking their order and putting it into our ordering system on an iPad
- Once the order has been made their drinks and food will be prepared by the bar and kitchen, then taken to the table
- You'll have a small group of tables to look after and to deliver a great experience

### Back of House - Months 3 & 4

Our chefs produce as much as possible in house. We buy all fresh produce and cook almost everything every day from scratch. Our menu changes on a regular basis with new dishes coming on every week or so. We adapt the menu as different fruits and vegetables come in and out of season. You'll have a week of training, taking you through crucial health and safety steps to be safe in a kitchen, knife handling skills and the key recipes that don't leave our menu. Responsibilities include:

- Preparing fruit, vegetables, meat and fish
- Following recipes
- Plating dishes to order during service
- Cleaning and labelling

### Bar - Months 4 & 5

Our bartenders have great creative output and make both classic cocktails that you'll find in most bars, as well as signature cocktails that we've created ourselves. The bars are quite busy so some of our cocktails are made in large quantities and then poured when customers order them. We also have frozen slushie machines that we put some of our



most popular drinks in. The bar team also pour the wines that we sell by the glass from bottles and taps. You'll have a week of training on which wines we serve, how to clean and polish glassware, build cocktails and rounds as well pour beer and wine. Responsibilities include:

- Pouring wines by the glass from bottle and tap
- Building cocktails and rounds
- Pouring beer
- Following recipes to make our cocktail batches
- Polishing, cleaning and managing equipment and glassware

## How to Apply

To apply, please send a CV and cover letter to: **Max@forzawine.com**

**Subject:** Full Potential Lambeth – Restaurant Assistant – [Your Name]

Your cover letter should be no more than 500 words and include:

- A brief introduction to who you are
- Why you would like to join the company
- Relevant skills and experiences for the role
- What interests you about working in this sector

**Closing date:** Monday 9<sup>th</sup> of March 2026