



SOUTH DEVON RAILWAY

Catering and Hospitality Supervisor

Reports to: - Retail and Catering Manager

Hours: - Seasonal, zero hours

Salary:- Up to £13 per hour, depending upon experience

Location: - South Devon Railway (main base Buckfastleigh TQ11 0DZ, Devon with other locations in Staverton and Totnes)

Job Description

The South Devon Railway are looking for an organised, customer-focused individual to join our team as a Catering & Hospitality Supervisor for the upcoming season.

This is a hands-on supervisory role supporting and overseeing our heritage railway's catering operations — from our Bridge View Kiosk at Buckfastleigh, to our on-train refreshment service on The Buffet Car, and a wide range of special events.

Key Responsibilities

- Supervise the day-to-day operation of the Bridge View Kiosk, on-train refreshment service on The Buffet Car and other catering outlets.
- Lead, support and motivate catering and hospitality staff and volunteers during shifts.
- Serve customers and prepare drinks, snacks and light food items to a high standard.
- Ensure excellent standards of cleanliness, food hygiene and presentation are maintained at all times.
- Assist with planning and delivery of special events, such as galas and themed experiences.
- Act as a keyholder for catering outlets, including opening, closing and securing premises and stock ordering as required.
- Oversee cash handling, card payments, cashing-up and stock control accurately and responsibly.
- Work at other South Devon Railway sites as required to support catering operations.
- Deliver warm, welcoming customer service at all times, reflecting the SDR's values and setting a positive example to the team.



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Person Specification

- Confident, friendly and comfortable engaging with customers and leading a small team.
- Previous catering or hospitality experience is essential; supervisory or team leader experience is highly desirable.
- Able to work flexibly, including weekends and bank holidays.
- Calm under pressure, with good organisational and problem-solving skills.
- Comfortable supporting different locations and adapting to changing demands.
- A food hygiene certificate (or willingness to obtain one) is an advantage.
- Must be 18+ to apply for this supervisory role.

What we offer

- A unique working environment within a leading heritage railway.
- Flexible shifts throughout the running season.
- Full training, uniform and ongoing support.
- The chance to be part of a friendly, community-minded organisation delivering great visitor experiences.
- Staff discounts in our retail and catering outlets.
- Free train travel on South Devon Railway trains, and discounted travel on National Rail services.

To apply, please send your CV and a covering letter to

generalmanager@southdevonrailway.co.uk

Applications will close by Friday 30th January 2026 (may close earlier).