

South Devon Railway — Job Opportunity

Catering & Hospitality Supervisor

Location: South Devon Railway (main base Totnes Riverside Station (near Littlehempston), Devon with other locations in Staverton and Buckfastleigh)

Contract: Seasonal, zero hours

Wage: £8 to £13 per hour, age and experience dependent

Reports to: Retail and Catering Manager

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

This is a hands-on supervisory role supporting and overseeing our heritage railway's new catering operations at Totnes Riverside Station at The Lineside Café with capacity to assist at other locations such as our Bridge View Kiosk at Buckfastleigh, our on-train buffet service on The Buffet Car and at a wide range of special events when required.

Key Responsibilities

- Supervise the day-to-day operation of The Lineside Café 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 key holder 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.

About You

- 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.
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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.
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How to Apply

Send a covering letter and CV to **generalmanager@southdevonrailway.co.uk**