

Café Supervisor

We are excited to share an opportunity to join our busy Cafe team – are you passionate about providing a warm and friendly welcome to patients, families and NHS staff. Can you provide the best catering experience possible? This could be the role for you!

We are looking for an individual who is experienced in managing a diverse team of people in a similar fast paced, quick service café or restaurant environment. Previous experience in preparing food and beverages in line with hygiene standards and in accordance with Natasha's Law is essential.

Our Charity supports and enhances the treatment, care and wellbeing of current, former and future cancer patients and their families. We work in partnership with the NHS, The Beatson West of Scotland Cancer Centre and all related facilities. We also offer the wider community a unique opportunity to contribute to the fight against cancer in the broadest possible sense.

If you have the skills and qualities to be successful in this role and are passionate about supporting the aims of our Charity, we want to hear from you!

Salary:	£12.60 per hour
Contract:	Full-time, Permanent
Hours:	35 hours per week, 7-hour shift daily
Work Pattern:	Flexibility required Monday to Friday between 7am and 5pm
Annual leave:	40 days per annum (inclusive of Public Holidays)
Pension:	7% employer and 3% employee contribution

Key Responsibilities

- Daily management of Café volunteers.
- Preparing food and beverages in line with hygiene standards and in accordance with Natasha's Law.
- Provide an excellent customer service experience.
- Manage all areas of stock control and replenishment.
- Daily management of credit card and cash handling.
- Comply with and monitor all Café operating procedures, including start and end of day checklists.
- Ensure the Café is fully compliant with our Healthy Living Plus Award.
- Adhere to and monitor compliance with HACCP (Hazard Analysis and Critical Control Points) legislation within the Café.
- To act promptly in accordance with standard operating procedures if any patient/visitor is unwell.

Essential Criteria

- Previous experience of managing a diverse team of people in a similar fast paced, quick service café or restaurant environment.
- Previous experience in preparing food and beverages in line with hygiene standards and in accordance with Natasha's Law.
- Excellent communication skills.
- Ability to stay calm in stressful situations.
- Fantastic organisation skills.
- Have a warm, friendly personality.



Closing Date: 19 October 2025
Interview Date: W/c 27 October 2025

To apply please send a cover letter and CV to recruitment@beatsoncancercharity.org

Beatson Cancer Charity is an Equal Opportunities employer and is committed to employing a wide range of employees who are reflective of the diverse community that we support.

www.beatsoncancercharity.org