



RATHFINNY

JOB TITLE: F&B Supervisor (Flint Barns)

DEPARTMENT: Wine Tourism

LOCATION: Rathfinny Wine Estate, Alfriston, East Sussex, BN26 5TU

RESPONSIBLE TO: Head of Wine Tourism

ABOUT RATHFINNY

Rathfinny was established in 2010 by Mark and Sarah Driver with the express intention to produce world-class sparkling wine using methods that are kind to our land, people, community and wider environment.

Located in Alfriston, East Sussex, we are a family-run, grower-producer, crafting traditional method, vintage Sussex Sparkling wines with Sussex PDO status. The estate is also home to our leading English wine tourism offering. We welcome visitors for vineyard tours, wine tastings and shopping at the Cellar Door, plus dining and accommodation at the Flint Barns and self-catering Cottage and drinks and light bites at The Hut.

Since its inception, sustainability has been an important part of Rathfinny's DNA, using innovative technologies for renewable energy, winemaking, and viticulture. This culminated in achieving B Corp certification in 2023.

POSITION OVERVIEW

We are looking for an experienced and motivated Food & Beverage Supervisor to join the team at Flint Barns, Rathfinny Wine Estate. This hands-on leadership role combines exceptional guest service with the day-to-day supervision of our restaurant and 10-bedroom bed and breakfast operation.

You will lead shifts across breakfast, dinner and Sunday lunch service, oversee guest check-in and check-out, support and develop the Front of House team, and help ensure high standards are delivered throughout the guest journey. The role also includes key operational responsibilities such as stock control, cash handling and banking procedures.

This is an excellent opportunity for someone looking to progress their hospitality career within a growing premium hospitality business. While primarily based at Flint Barns, the role will also support weddings, events and other hospitality outlets across the Estate. We are looking for someone who leads by example, thrives in a guest-focused environment and takes pride in creating memorable experiences while supporting a positive team culture.

CORE DUTIES

- Lead and manage service shifts across breakfast, lunch and dinner, ensuring smooth and professional delivery.
- Act as the senior person on shift, supervising team members and supporting junior staff.
- Maintain excellent guest experience standards, handling queries and resolving issues promptly and professionally.
- Complete end-of-day (EOD) procedures, including cashing up and banking in line with company



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processes.

- Support with stock control and ordering, ensuring availability of key items and minimising waste.
- Deliver and uphold service standards, including food knowledge, wine service, and allergen awareness.
- Assist with training and development of team members during shifts.
- Work closely with the kitchen team to ensure effective communication and service flow.
- Maintain compliance with health & safety, food hygiene, and licensing regulations.
- Support events, The Hut, and other FOH operations across the Estate as required, particularly during peak and seasonal periods.
- Contribute to a positive and professional working environment in line with Rathfinny's culture and values.

SKILLS

- Previous experience in a similar hospitality role, demonstrating your understanding of service excellence.
- Exceptional communication and interpersonal skills, able to manage a team, ensuring excellence is the standard.
- Friendly, positive and professional attitude.
- Outstanding organizational skills, ensuring smooth operations even in the busiest of services.
- A keen eye for detail, ensuring every aspect of the guest experience is flawless.
- Reliable, punctual and well organised.
- Willingness to learn about wine, food and hospitality.
- Flexible approach to working hours and locations across the Estate.

CULTURE AND CONDUCT

At Rathfinny Estate we are committed to producing exceptional wines and experiences, enjoyed the world over, that reveal the character of our family Estate in Sussex, using methods that are kind to our land, people, community, and wider environment.

To deliver this commitment we foster an environment of high-performance and a culture of excellence which drives the production of exceptional quality products which are safe, legal, authentic as well as providing excellent customer service.

All staff are expected to:

- Engage in the ongoing process of continual improvement in all aspects of quality, safety, authenticity, and legality.
- Utilise skills, knowledge, and experience to suggest ways to solve problems and improve processes.
- Work with enthusiasm and professionalism.



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- Treat colleagues with respect and kindness.
- Be friendly, helpful, and cheerful with the team and the public.
- Communicate openly and behave in an ethical, honest and fair way.

B CORP

Actively participate in B Corp certification and the adoption of the highest standard in social and environmental performance, public transparency, and legal accountability to balance profit and purpose. Teams will decide their annual targets and as a member of that team, you will be expected to show how you have contributed to them. Personal targets towards our mission are encouraged but these are not discussed and assessed in the same way.

EVERYONE IS WELCOME

Rathfinny is an equal opportunities employer and actively supports Human Rights, and all Equality legislation. Our ethos is to respect and value people's differences, to help everyone achieve more at work as well as in their personal lives so that they feel proud of the part they play in our success.

We believe that all decisions about people at work should be based on the individual's abilities, skills, performance, behaviour and our business requirements. We are committed to the fair treatment of our staff, potential staff or users of our services, regardless of race, gender, religion, sexual orientation, responsibilities for dependents, age, physical/mental disability or offending background.

If an applicant, either external or a current employee, needs any specific help to enable them to apply for a role they should make this clear as part of their application. A Right To Work in the UK is essential.

If you are ready to take on this exciting challenge, we would love to hear from you. Register your interest in this role by sending your up-to-date CV and cover letter to HR@rathfinnyestate.com.