

# THIS IS RUGBY.



## Bar Manager

You'll set the tone and cultivate that convivial atmosphere for which rugby is so famous. Running the bar profitably gives the club much needed funds for its upkeep and equipment. You'll give your many customers an enjoyable visit so they want to come back.

### **Ideally, you'll need to be:**

- An experienced bar manager
- A good manager of people both sides of the bar
- Financially responsible
- Organised
- Sociable and friendly

### **What you'll do:**

- Obtain and renew relevant licenses and permits and ensure compliance with all conditions
- Organise staff, product selection, stock control, security, monitoring of prices/sales, signing-in of visitors, control of takings
- Organise beverages (and snacks) for all matches, events, commercial activities and social occasions
- Make sure the bar is clean and complies with Health & Safety regulations
- Develop relationships with breweries and negotiate sponsorships and deals

### **How much time it will take up:**

Around 8-10 hours a week when bar facilities are required.

### **What you'll get out of it:**

Given the importance of the bar in the social life of the club, you're central to fostering the right atmosphere and spirit. Running a bar demands and develops a unique mix of managerial and personal skills. You'll get to meet a huge array of people. Doing it successfully will be both rewarding and fun.

**Teamwork Respect Enjoyment Discipline Sportsmanship**

#### **Rugby Football Development Limited**

a member of the Rugby Football Union group of companies

Rugby House, Rugby Road, Twickenham TW1 1DS Tel: 020 8892 2000 Fax: 020 8892 9816

Incorporated in England, company number 5429073

Delivering the programmes of the Rugby Football Foundation and the Rugby Football Union

September 2009