



Social Enterprise Cafe Manager

COAST COMMUNITY CARE

Coast community care is the social outreach arm of Coast Community Church on the NSW Central Coast and functions in accordance with the Christian values and beliefs of Coast Community Church. Coast Community Care exists to affirm the value of our neighbours through practical love and care, with the ultimate aim of seeing hope and dignity restored. Coast Community Care partners with such organisations as CAP, Fathers Table, Coast Shelter and local SRE bodies. It also oversees local property maintenance, the sourcing of vehicles and provision of Christmas hampers to the most disadvantaged in the region.

Better Days Café is a program of Coast Community Care.

BETTER DAYS CAFÉ

Better Days is a new social enterprise café operating from the Coast Community Church facility at Tumby Umbi on the NSW Central Coast. Better Days aims to not only offer great coffee and wholesome food at a sensible price, it also provides training and employment pathways to those facing obstacles to gaining sufficient employment.

Better Days is an environment of hope, possibility, community and growth. It is our hope that patrons, participants, staff and volunteers will all experience something uniquely and genuinely positive at Better Days Café.

VALUES

Grace, Growth, Gratitude, Generosity, Genuineness

VISION

Life and Days Made Better

MISSION

*Nourishing human potential through simple food, outstanding coffee,
holistic training and community connection.*

Position Description

THE ROLE

The café manager is responsible for creating a welcoming space that provides learning and growth opportunities for our trainees every day. The manager will be responsible for the ongoing operations of the cafe, including ensuring its sustainability and success as a community-based venture.

The manager will be closely supported by the board of Coast Community Care and the partners of Coast Community Church. The manager will assist the board in developing and implementing social impact programs, training in all aspects of the enterprise, and the management of partnerships.

REPORTS TO

A nominated delegate of the Coast Community Care Board of Directors

HOURS

38 hours per week. Hours of operation are 8am to 2pm Monday to Saturday. (This may include public holidays and is subject to change)

Note: While the manager is expected to be predominantly present during operating hours, their work schedule is not strictly determined by those hours.

The Board is open to considering job-share arrangements, including the separation of café operations from impact program duties.

LOCATION

Better Days Café, 22 Adelaide St, Tumbi Umbi, NSW 2261

RESPONSIBILITIES INCLUDE:

- Overseeing the everyday operations of the café:
 - Food and beverage quality
 - Setting menus, sourcing ingredients and stock control
 - Timeliness and customer service quality
 - Hygiene, safety and café appearance
 - Selection, onboarding, rostering and management of staff, volunteers and participants
 - Implementing policies and procedures
- Maintaining relationships with key suppliers and enterprise partners
- Guiding the operational and social impact strategy of the cafe
- Overseeing the training and mentoring of all participants
- Maintaining appropriate financial records
- Working with the Board to strive for continual improvement to the enterprise

AS OUR CAFE MANAGER: (role requirements)

- You are passionate about empowering communities and changing lives
- You want to have a sustainable, whole-of-life impact in helping people overcome obstacles in securing employment
- You have a track record of fostering a fun and engaging culture for both teams and customers
- You can positively represent our organisation, community, project, partners and the social enterprise sector
- You are an experienced café or restaurant manager, barista or similar
- You are familiar with the café scene and have the ideas and passion to create the newest social enterprise café on the Central Coast
- You have excellent hospitality skills and are committed to ensuring that food, beverages and customer service are of the highest quality
- You have a knack for training and mentoring others
- You have experience in encouraging, equipping and empowering a small, tightly-knit team
- You are highly organised, responsible, and reliable
- You have or are willing to obtain a Food Safety Supervisor Certificate
- Able to commit to a minimum of 12 months

REMUNERATION

By negotiation depending on skills, experience and relevant award provisions.

Initial 12-month renewable contract.