

LOOKING FOR NEW MEMBERS TO JOIN IL CORNO FAMILY



We are looking for new members of staff for our small, yet busy, Neapolitan family-run café, located at the heart of the Covered Market, in Oxford.

We specialise in Neapolitan food & beverages and, in particular, panuozzi, a long and flat sandwich made with pizza dough, baked in the oven and filled with different ingredients, from mozzarella to friarielli broccoli, from provola to sausages.

If you have a passion for Italian food and culture, have multitasking skills, enjoy working in friendly, fast-paced environments, and are enthusiastic about providing excellent service, this is the job for you.

While we welcome people with previous experience in food&drink business, this is not a requirement. We strongly believe in the power of enthusiasm, curiosity, and willingness to learn!

We are looking for people who can **start working from late September and no later than early October** and who can **commit** to working with us **for the whole year** (at least until July 2027).

We are advertising **two different positions**: kitchen and front of house position; front of house position. Please find details below.

If, **after reading carefully**, you're interested in one of the two positions and you think you would be a good fit, please **write an email to oxford@ilcorno.co.uk** sending us your CV and telling us a bit about yourself and why you would like to work with us. If we think you would be a good match, we will get in touch to discuss things further.

We will be reviewing applications throughout September and will start interviews after 19 September.

JOB DETAILS – Kitchen and Front Of House Position

This position is a mix of kitchen and front of house duties. During the lunch hours (12-2.30pm) you will be in the kitchen preparing sandwiches and another member of staff will act as front of house. Outside the lunch hours, when it is less busy, you will be covering for both roles.

Responsibilities include opening and closing daily operations, preparing and cooking sandwiches, preparing fillings, restocking ingredients, ensuring compliance with food safety standards, taking orders, handling payments, serving drinks, cleaning, working close with front of house staff (during lunch hours), assisting manager/owner.

Requirements:

- Ability to work in a fast-paced environment while maintaining attention to detail
- High hygiene standards
- Multitasking skills
- Respectful behaviour and positive and enthusiastic attitude
- Exceptional customer skills
- Exceptional communication and interpersonal skills

Benefits:

- Free espresso and food on all shifts
- Employee discount at Il Corno
- Employee discount throughout The Covered Market
- Christmas and summer social drinks with the rest of the team
- Paid High Speed Training Level 2 Food Hygiene and Safety for Catering certificate

We are looking for someone who can cover **all of these shifts:**

MON: 9:30-17:00

TUE: CLOSED

WED: 9:30-17:00

THU: 9:30-17:00

FRI: 9:30-17:00

SAT: 9:30-17:00

JOB DETAILS - Front of House Position

As front of house staff, you are tasked with directly interacting with customers, taking and managing orders and ensuring the customers have a wonderful experience, while another member of staff will be working in the kitchen.

Responsibilities include taking and managing orders, handling payments, serving food and drinks, working close with kitchen staff, assisting manager/owner, general cleaning, preparing and cooking

sandwiches during kitchen staff's lunch break, ensuring customer satisfaction.

Requirements:

- Ability to work in a fast-paced environment while maintaining attention to detail
- Multitasking skills
- Exceptional customer skills
- Respectful behaviour and positive and enthusiastic attitude
- Exceptional communication and interpersonal skills

Benefits:

- Free espresso on all shifts
- Free food on longer shift
- Employee discount at Il Corno
- Employee discount throughout The Covered Market
- Christmas and summer social drinks with the rest of the team
- Paid High Speed Training Level 2 Food Hygiene and Safety for Catering certificate

We are looking for someone who can cover **all of these shifts:**

MON: 12:00-14:30

TUE: CLOSED

WED: 12:00-14:30

THU: 12:00-14:30

FRI: 12:00-14:30

SAT: 11:00-17:00