



KAMPALA CLUB LIMITED

JOB DESCRIPTION



Job Title: Lead Bartender

Reports To: Head - Club Experience

Role Summary:

The Lead Bartender is responsible for overseeing the operations of the bar, ensuring exceptional service and quality beverages for club members. This role involves supervising bartending staff, managing inventory, and maintaining the club's high standards of luxury and professionalism.

Key Responsibilities:

1. Bartending Leadership:

- Lead and mentor bartending staff, ensuring high performance and adherence to service standards.
- Prepare and serve beverages, including premium cocktails, wines, and beers, demonstrating expert mixology skills.

2. Operational Oversight:

- Coordinate daily bar operations, including staff schedules, opening and closing procedures, and member service.
- Ensure the bar is stocked, organized, and compliant with health and safety regulations.

3. Inventory Management:

- Monitor and manage inventory levels, placing orders for replenishment as needed.
- Track usage, minimize waste, and ensure accurate stock records.

4. Member Engagement:

- Build rapport with members, understanding their preferences and offering personalized drink recommendations.
- Handle member feedback professionally and resolve service-related issues promptly.

5. Quality Control:



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- Maintain high standards for beverage preparation and presentation.
- Train bartenders in advanced mixology techniques and ensure consistency in service quality.

6. Event Support:

- Collaborate with the Events team to provide bar services for club functions and special occasions.
- Manage staffing and resources to ensure seamless service during busy events.

Key Qualifications:

- **Education:** Minimum education UACE (A Level Certificate) or equivalent; certification in mixology or hospitality is an advantage. (May be include certificate in catering and hospitality)
- **Experience:** Minimum of 4-5 years as a bartender, with at least 2 years in a supervisory role, preferably in a luxury or private club setting.
- **Skills:**
 - Advanced mixology and beverage crafting expertise.
 - Strong leadership and team management abilities.
 - Excellent communication and interpersonal skills.
 - Organizational and problem-solving skills.

Key Competencies:

- Passion for delivering exceptional member experiences.
- Ability to multitask and work under pressure during busy periods.
- Innovation and creativity in developing signature drinks and enhancing the bar menu.