

Ainsdale Lunch and Leisure

Catering Manager Requirements

Essential Requirements:

Experience of running a busy kitchen.

Ability to plan menus and prepare, cook and appropriately present healthy and cost effective meals

Experience of maintaining stock levels, working within a budget, sourcing and purchasing food and other catering supplies efficiently.

Ability to work effectively as part of a team while being able to supervise and direct kitchen staff and volunteers, including those with special needs.

Caring personality with ability to relate effectively with a wide spectrum of people and sympathetic to the ethos of the charity.

Satisfactory disclosure from DBS.

Knowledge and experience to work within the boundaries of relevant health and safety legislation.

Possession of current food hygiene qualification and willingness to undertake other training as appropriate.

Flexibility to adapt to changing priorities and circumstances.

Desirable Requirements:

Current first aid certificate.

Computer Literacy.