

Head of Catering

Lead the daily delivery, production and strategy for food/hospitality services for a day and boarding, co-educational, independent school. This can include up to 300 students and 80 staff for core feeding, a rising number of events across the year plus fine dining, functions and holiday camps.

Manage, develop and motivate a catering team to ensure a high quality service is delivered, providing coaching and training when required.

Develop and enhance the service offering and lead the engineering of menus and food innovation for the site.

Have responsibility for all aspects of Health & Safety and Food Hygiene for the kitchen.

Support the Bursar in ensuring financial documentation and accountancy of the unit (and those from suppliers) is accurate and within agreed budgeted levels.

The Ideal Candidate

- Proven experience in a role as Manager being able to demonstrate a track record of catering for large numbers but at the same time making the customer feel that their meal has been individually prepared for them.
- Industry acumen and knowledge of external catering developments and innovations
- Demonstrable people managerial skills and experience of training and developing
- Have a real passion for food and customer service along with bags of enthusiasm.
- Food Innovation and development is essential along with being up to date with current food trends
- Experience working in a standards/compliance environment
- Ability to communicate at all levels
- Superb culinary skills
- Good financial understanding
- High standards and be quality driven
- Excellent organisational skills
- PC literate
- A 'Can do' attitude

Responsibilities

- Work with the team on food production covering pupil and staff feeding by providing practical hands on support, expertise and innovation
- The Head of Catering will organise and be involved in the preparation and cooking of food for functions, events and holiday camps ensuring that the school's reputation for quality is enhanced at all times
- Responsible for all aspects of food safety, HS and COSHH
- Responsible for the P&L accounts in the catering department
- The Head of Catering will also be required to provide costs to facilitate budgetary control
- Manage the kitchen team including other chefs, porters, and other catering support staff.
- All food is cooked from fresh
- Fully responsible for the front and back of house
- Training and motivating staff
- Build an excellent relationship with school management