



Catering Manager Person Specification

An experienced catering professional, confident in taking ownership of the Forest Centre catering operation. Experience across retail, conference and event/wedding catering.

Entrepreneurial in spirit, ready to develop and regularly refresh the catering offer and create special offers to drive sales outside peak periods.

Welcoming and approachable to both visitors and team members, delivering excellence in customer service as the face of the catering business and an ambassador for the Forest Centre and wider charity.

A natural coach, able to recruit, motivate and develop a diverse team, including a large number of weekend and holiday workers. Understanding the role all team members play in the first and lasting impression of the business and the importance of their development to deliver the Company's desired standard of food and service.

Great financial acumen with the ability to deliver against departmental targets without compromising the service or offer.

Possessing a minimum Level 3 Food Hygiene and Level 2 Health and Safety qualifications (or equivalent) and recognising the importance of a culture that prioritises Food Hygiene and Health and Safety.

From a craft background or with a strong understanding of kitchen and back of house operations and best practice.

A planner by nature, able to develop and deliver strategy and systems to achieve the Company's goals.

Leading by example in all areas of the operation and ready to be hands-on whenever it is required.