

Catering Supervisor

Fixed term contract until November 2025

Full time: 40 hours per week

Wage: £12.20/hour

Mount Cook Adventure Centre is a not-for-profit organisation dedicated to providing access to the outdoors to all, especially young people and those who would not otherwise have the opportunity. We are looking for someone who shares our passion for the outdoors, and who would relish in the chance to work in an activity orientated establishment.

We have an exciting opportunity for a hard-working, passionate and talented individual who is looking for challenge outside the standard 9-5 job! If you are a self-motivated, driven and enthusiastic person who can adapt to a wide variety of tasks in a fast-paced environment where no day is the same then this is the job for you.

As Catering Supervisor, you will be working in the kitchen, and it will be your responsibility to assist the manager in working with and supervising the team effectively in all aspects of the catering element of the business. Duties will include:

- Supervising and working with staff in areas of the catering department and reporting directly to the Catering Manager
- Working with and leading the catering team to deliver high quality meals to outlined specifications
- Supervising staff to ensure food hygiene standards are constantly maintained in accordance with organisational policy and EHO quality standards
- Accurate record-keeping in accordance with Food Hygiene Regulations
- Maintaining the cleanliness standards of the kitchen at all times
- Assisting with menu development and updating and maintaining recipe and allergen information accordingly
- Assisting in training, developing, monitoring hours and continuously overseeing staff performance to the highest standards
- Stock control and monthly stock taking tasks
- Stock ordering on a daily and weekly basis from suppliers when required
- Liaising directly with the Catering Manager regarding all aspects of the catering department within the centre

Person Specification

1. A minimum Level 3 Catering Supervisor Food Hygiene qualification or equivalent higher education qualification would be preferable. A willingness to gain Level 3 Catering Supervisor Food Hygiene Certificate if not already undertaken, and other related training when required
2. Experience in catering for large groups in a similar hotel/hostel environment
3. Flexibility to work a varied shift pattern including evenings and weekends
4. Evidence of supervising and leading a successful team

5. Demonstrate the ability to work independently using own initiative
6. Assist in effectively planning and delivering menus that exceed customers' expectations and increase profits
7. A passion for working with young people and understanding of Mount Cook's values and current tourist industry standards

This role is perfect for someone in a current catering role looking for a supervisory position, or an experienced catering supervisor looking for a fresh new challenge. We do have a staff house a couple of minutes from our site, meaning accommodation is available if required.

This role is subject to a DBS check and in line with the requirements of the current immigration and asylum legislation, all applicants must be eligible to live and work in the UK.

To apply:

Please complete the application form and send your CV to explore@mountcook.uk ensuring that you have explain/shown how you meet the **Person Specification** as above.

We look forward to hearing from you!