**Catering Supervisor at Mount Cook Adventure Centre**

**Permanent contract:** 40 hours for 42 weeks (paid over 52 weeks)

Hours are condensed across mid-January to end November

**Pay:** £13.01/hour with a salary of £21,856,80

*(Full time equivalent of £27,060.80)*

Are you a dedicated, passionate, and skilled individual seeking an exciting new challenge? We have a fantastic opportunity for someone who thrives in a small, supportive team and is ready to break free from the standard 9-to-5 routine.

Embark on an exciting journey at a breathtaking outdoor adventure centre nestled on the edge of the picturesque Peak District. As part of our team, you'll play a vital role in preparing delicious, wholesome meals for a variety of visiting groups, including school children and other diverse guests.

This position is ideal for an aspiring catering professional ready to step into a supervisory role, or for an experienced catering supervisor eager to embrace a refreshing new challenge in an inspiring environment. Come join us and make every meal a memorable experience!

Enjoy great benefits, including affordable offsite accommodation in a shared staff house, regular social events, and free meals during shifts. It’s all designed to make your work experience both rewarding and enjoyable!

Mount Cook Adventure Centre is a not-for-profit organisation dedicated to providing access to the outdoors to all, especially young people and those would not otherwise have the opportunity.

**To apply:**

Please visit Mount Cook website to apply ensuring that you have explained/shown how you meet the **Person Specification** as below. Closing date 14th April 2025.

We look forward to hearing from you!

*Mount Cook is committed to fostering an inclusive and diverse workplace. We welcome applications from all qualified individuals, regardless of background, identity, or status. We prioritise safeguarding children, young people, and vulnerable adults. Roles require a DBS check and references. All positions are subject to a residency check to confirm a legal right to work in the UK.*

**JOB DESCRIPTION**

**Purpose**

As Catering Supervisor, you'll play a hands-on role in the kitchen, working closely with the manager to lead and support the team in all aspects of the catering operations. Your responsibilities will include supervising the team, ensuring smooth day-to-day functions, and maintaining the highest standards across all catering activities.

**Duties 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

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| **CATERING SUPERVISOR****PERSON SPECIFICATION** |
| **General skills and experience** **& Qualifications** | **Essential** | **Desirable** |
| 1. Experience in catering for large groups in a similar hotel/hostel environment
 | Level 3 Catering Supervisor Food Hygiene qualification |
| 1. Flexibility to work a varied shift pattern including evenings and weekends
 | 1. Evidence of supervising a successful team
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| 1. Be able to demonstrate the ability to work independently using own initiative
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| 1. Be able to assist in effectively planning and delivering menus that exceed customers’ expectations and increase profits
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| 1. A passion for working with young people and be prepared to commit to Mount Cook’s values and current tourist industry standards
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