



Name:

Job Title: Catering Manager

Band: Scale 6

Responsible to: Facilities Manager

Responsible for: Responsible for the operational efficiency, planning, preparation and

presentation of food and beverages in adherence with Local

Authority, Food Standards Agency, Environmental Health and Central Government regulations and within the budget limitations as agreed

with the school management.

JOB PURPOSE

To manage the schools catering department including food preparation, supplier management and strategic planning.

KEY RESPONSIBILITIES

- Ensuing operational efficiency of the catering department with food choices that meet the needs of students in a learning environment
- Food preparation in line with health and safety and food safety standards
- Manage the catering team to meet the needs of the school
- Work to support and deliver the schools sustainability targets

Specific Responsibilities

- Responsible for the preparation and presentation of all food to the required school and Local Authority standard.
- Ensure the maintenance/improvement of standards to allow for the continuation of Healthy Schools status.
- To fully comply with all regulations, address and implement improvements in reaction to audits and reviews by officials.
- To ensure that methods of preparation, presentation and storing comply with current recognised catering standards and regulations.
- To order raw materials, supplies, check deliveries and ensure all raw and cooked food is stored correctly.
- Ensure the correct labelling, covering of food, and taking of food temperatures in compliance with hygiene and health and safety procedures.
- To ensure all catering staff carry out the preparation and cooking of all meals.
- To ensure all staff adhere to the portion standard yields should align to the School food Standards.
- To ensure the prompt service of all meals, breaks and functions provided, as required by the Headteacher.





- To implement local promotions/theme days/other sales increase and healthy eating incentives.
- To ensure that all catering activities are carried out in line with the pre-agreed school budget.
- To operate the school's cashless catering system ensuring that all menu items are registered, system and pupil queries are resolved and reports are provided as required.
- To operate the cashless catering system in line with the school's financial regulations.
- To ensure any comments regarding the catering operation positive or otherwise, are noted and acted upon appropriately.
- To be responsible for imaginative planning of recipes and menus on a termly basis, verifying recipes meet School Food Standards and ordering.
- To adjust the menu to eliminate unpopular or costly items. Consider recipes and menu items to suit all age groups. Develop 'Meal Deals' etc to increase uptake and popularity of food groups.
- To purchase all supplies through agreed suppliers and advise Deputy Business Manager of any unsolved difficulties with suppliers.
- To manage relationship and service provided by suppliers, ensuring best prices, service and access to incentives is achieved.
- To occasionally organise special functions, which may be outside of normal working hours or duties.
- To maintain regular contact with the Facilities Manager
- To actively monitor customer satisfaction with food provided on a weekly basis.
- To hold /attend/participate in regular team meetings/briefings with all catering staff and with school management.
- To recruit and induct all new members of the catering staff.
- To monitor staff performance, providing training and development as necessary.
- To be involved in the discipline of staff in accordance with the School Procedures.
- To report all accidents and unfit foods.
- To ensure that all aspects of health and safety legislation are complied with so far as the catering service is concerned.
- To ensure that the cleaning schedule is complied with and carry out cleaning as required using recommended cleaning products, frequency and methods.

General Responsibilities

- To participate in the performance and development review process, taking personal responsibility for identification of learning, development and training opportunities in discussion with line manager.
- To comply with individual responsibilities, in accordance with the role, for health & safety in the workplace
- Ensure that all duties and services provided are in accordance with the School's Equal Opportunities Policy
- The Governing Body is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share in this commitment.





The duties above are neither exclusive nor exhaustive and the post holder may be required by the Headteacher to carry out appropriate duties within the context of the job, skills and grade.

Health and Safety and Student Safeguarding

- Have due regard for the school Health and Safety policy and Safeguarding policy and any such issues particular to their subject
- Follow school procedures for reporting Health and Safety incidents or near misses
- Familiarise yourself with fire regulations and procedures
- Have due regard for student safety and report any concerns to the appropriate school body
- Complete relevant annual TKAT on-line training courses

Notes

- Whilst every effort has been made to explain the main duties and responsibilities of the post, each individual task undertaken may not be identified
- Employees will be expected to comply with any reasonable request from a manager to undertake work of a similar level that is not specified in this job description

Signed:	 Post Holder
	Line Manager
	Head of Schoo

APPENDIX 1: Person Specification

General heading	Detail	General Examples	Specific examples (where appropriate)
Qualifications &	Specific qualifications		Catering specific qualifications
Experience	& experience		
	Knowledge of relevant policies and procedures		Working knowledge of general school policies and procedures
	Literacy		Good reading and writing skills
	Numeracy		Ability to count and undertake complex calculations
	Technology		Ability to use photocopier Ability to use word processor, databases and other IT applications

Inspire * Challenge * Achieve





Communication	Written	Ability to complete detailed reports, forms and letters
	Verbal	Ability to exchange verbal information clearly and sensitively with children and adults
	Languages	Overcome communication barriers with children and adults
	Negotiating	Ability to consult with colleagues in an effective way
Working with children	Behaviour Management	Understand and implement the school's behaviour management policy
	SEN	Good Understanding and support the differences in children and adults and respond appropriately in relation to the role
	Curriculum/School organisation	Good understanding of the learning experience provided by the school in relation to the role
	Child Development	Good understanding of the way in which children develop in relation to the role
	Health & Well being	Understand the importance of physical and emotional wellbeing
Working with others	Working with partners	Understand the role of others working in and with the school