

Department and Post Details

Department	Catering Department
Post Details	<p>Catering Manager – Permanent</p> <p>We are seeking to appoint a Catering Manager to provide and manage high quality and cost-effective catering provision for the whole college</p> <p>Catering Manager Full Time / Full year 52 weeks or Part year (if preferred)</p> <p>Start date: as soon as possible</p> <p>7.00 am – 3.00 pm Monday – Friday (30 minutes unpaid break) Total hours 37 Occasional hospitality etc may require some flexibility</p> <p>Salary scale Points 16 – 19 £33,232 – £36,564 FTE - depending on qualifications, skills and experience (pro-rata if part year)</p>
Summary of Benefits for the Candidate	<p>1. Premium Work Environment & Facilities</p> <ul style="list-style-type: none"> • State-of-the-Art Spaces: Unlike many outdated school canteens, this role operates in a stunning, £42M modern campus. The kitchens and service areas are professionally designed to the highest commercial standards, offering a clean, efficient, and pleasant environment to lead a team. • Dual-Concept Retail: Managing both a large-scale hot food operation and a separate, trendy first-floor coffee/snack bar provides excellent variety. It allows a manager to flex their commercial marketing and high-street style retail skills. <p>2. Exceptional Work-Life Balance (rare in catering)</p> <ul style="list-style-type: none"> • No Late Evenings: The standard shift pattern is 7:00 am to 3:00 pm, Monday to Friday. For a catering professional coming from hotels, restaurants, or commercial contract catering, eliminating gruelling night shifts and standard weekend work is a massive, highly sought-after lifestyle benefit. • Contract Flexibility: The option to choose between a Full-Year (52 weeks) or a Part-Year (Term-Time Only) contract provides incredibly rare flexibility, making it perfect for candidates balancing family life or seeking a better lifestyle balance. <p>3. Strategic Autonomy & Team Support</p> <ul style="list-style-type: none"> • Strong Supervisory Layer: Because the team explicitly includes an Assistant Cook and a Supervisor, the Catering Manager is not left alone to manage. They have a reliable tier of leadership, giving them the breathing room to manage budgets, design menus, and drive quality. • A Built-In, High-Volume Customer Base: With over 2,500 students and 170+ staff on-site daily, the manager has an immediate, captive audience. This provides an exciting opportunity to drive income generation, trial new food trends, and see the

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	<p>direct financial reward of excellent service without the unpredictability of high-street footfall.</p> <p>Other</p> <ul style="list-style-type: none"> • Competitive salary • Local government pension scheme • Up to 35 days annual leave including public holidays • Additional leave • Bereavement leave • Canteen • College events • Cycle to work scheme • Discounted or free food • Employee Assistance Programme • Enhanced maternity leave • Enhanced paternity leave • Family Leave arrangements • Free flu jabs • Free parking • On-site gym • On-site parking • Sabbatical • Sick pay
Staffing structure	<p>The Team & Structure</p> <p>As the Catering Manager, you will lead a well-structured team of ten catering staff. This includes an Assistant Cook and a Supervisor who provide vital operational layers, alongside a dedicated team of Catering Assistants. This structure allows the Manager to step back from full-time line cooking to focus on strategic, financial, and operational leadership.</p>
Services provided	<p>Catering Facilities</p> <p>The Facilities & Footprint</p> <p>The food service operates out of premium, professionally designed facilities:</p> <ul style="list-style-type: none"> • Ground Floor: A major hub featuring a large, high-spec preparation and cooking kitchen with integrated staff facilities and a private manager's office. Service is split efficiently into distinct hot food and cold food serving lines, backed by a discrete dishwashing zone. This floor supports a massive main dining hall seating 400 people, alongside a covered outdoor overspill area. <p>First Floor: A modern Snack and Coffee Bar facility with its own dedicated seating area for 50 people, creating a high-street style café culture on the site.</p>