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|  | **HIGH LIFE HIGHLAND****JOB DESCRIPTION** |

**JOB TITLE**: Relief Chef/Catering Supervisor

**SALARY**: £11.63 per hour plus weekend enhancements where applicable

**LOCATION:** Canal Park, Inverness (Highland Rugby FC) and Inverness Leisure

**RESPONSIBLE TO:** Assistant Manager Events through Facility Manager

**JOB PURPOSE:** To manage the kitchen service to all HLH catering outlets at the Bught including Inverness Leisure, HRFC restaurant and HARC to deliver both profitability and outstanding service

**KEY DUTIES AND RESPONSIBILITIES INCLUDE:**

* To provide excellent customer care to all visitors and staff with an enthusiastic and customer focused attitude, both individually and through the whole catering service team
* To manage, recruit and lead an effective team appropriate to the demands of the business
* To manage team to ensure that all supplies are correctly ordered, accepted and stored to a high standard
* To produce, along with Catering manager/Officer, menus for all outlets and supervise ordering of produce to stimulate demand and ensure good profit margins
* Manage preparation of dishes/menus to satisfy customer demand in all areas
* To ensure that all training and record keeping is up to date and adhered to by the whole team.
* To ensure that all work activities are carried out safely in accordance with health and safety procedures.
* To support the immediate and wider teams within the Bught area and be involved in new business opportunities as they develop
* To be solution focused and respond to feedback professionally
* To look for opportunities to add value to our visitor’s experience.
* To implement the Highlife Highland role model behaviours
* To work on a rota basis including weekend and bank holiday working
* To ensure all catering facilities within the post’s control are cared for and that the all relevant areas are kept clean and tidy.

**Other Duties:** You may be required to perform duties, appropriate to the post, other than thosegiven in the job specification. The particular duties and responsibilities attached to posts may also be varied without changing the general character of the duties or the level of responsibility entailed. Such variations are a common occurrence and would not themselves justify reconsideration of the grading. As a result of such variations it will be necessary to update this job specification from time to time. **Date: August 2017**

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|  | **HIGH LIFE HIGHLAND****PERSON SPECIFICATION** |

**JOB TITLE:** Relief Chef/Catering Supervisor

**LOCATION:** Canal Park, Inverness (HRFC) and Inverness Leisure

**ESSENTIAL ATTRIBUTES:**

In order to be able to carry out the duties of this post effectively and safely, candidates will be able to provide evidence of the following:-

1. **EXPERIENCE**
* Experience in a busy kitchen
* Management experience
1. **SKILLS/ATTRIBUTES GENERAL**
* Excellent communication skills
* Ability to record information
* Excellent planning ability
* Ability and willingness to learn new skills and techniques
* Ability to work in a manner that ensures the safety of yourself and others
1. **SKILLS/ABILITIES SPECIFIC TO THE POST**
* Excellent customer service skills
* Excellent kitchen management skills
* Good knowledge of menu production and cooking techniques
* Good understanding of kitchen margins, ordering and cost control
* Ability to work on a flexible rota system, including regular weekends and bank holidays
* Ability to manage a diverse team servicing multiple outlets
1. **INTERPERSONAL AND SOCIAL SKILLS**
* Ability to work as a member of a team or on own.
* Ability to work under pressure
* Self-motivated
* Able to use own initiative