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| **Role Title: School Catering Manager** |
| To take responsibility for the safe, effective and efficient operation of all activities within the kitchen, including the planning, preparation and cooking of meals to a limitedchoice menu. |
| **Responsibilities** |
| Key duties:   1. Plan and prepare balanced limited choice menus according to nutritional standards and taking into account the dietary needs of pupils, their varied cultural and religious backgrounds, and costs and budgets 2. Prepare, cook and oversee the cooking of food 3. Organise and supervise the work of other kitchen staff, including ensuring they have been adequately trained 4. Operate and ensuring maintenance of kitchen equipment, following training 5. Maintain high standards of food hygiene and cleanliness in the kitchen in accordance with health and safety, food hygiene and COSHH regulations at all times 6. Order food, beverages and other commodities from designated suppliers and ensure hygienic storage in accordance with domestic and catering standards. |
| **Indicative knowledge, skills and experience** |
| * Food hygiene certificate. * Working at or towards national occupational standards (NOS) for catering and knowledge / skills equivalent to current national qualifications level 3. |
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