



The Barn – Kitchen/Catering Manager – Job Spec

As Our New Kitchen/Catering Manager, you'll be responsible for meeting and exceeding customer expectations whilst maintaining the highest of food and hygiene standards. You'll also recruit and manage staff, plan menus and work to budgets and financial targets.

This exciting role will be central to the Barn as it evolves over the coming years. Rothiemurchus, is a family owned estate and this position will be hands on and responsible for the day to day running of the operation.

As our kitchen/catering manager, you will:

- manage the food and beverage provision
- Cook to a high standard
- supervise catering and waiting staff
- Plan seasonal and function menus
- organise, lead, motivate and recruit the catering team
- plan staff shifts and rotas
- ensure health and safety regulations are strictly observed
- Work to financial targets and forecasts
- monitor the quality of the product and service provided
- keep financial and administrative records
- manage the payroll and monitor spending levels
- maintain stock levels and order new supplies as required
- interact with customers if involved with front of house work
- liaise with suppliers and clients
- ensure compliance with all fire, licensing and employment regulations
- maximise sales and meet profit and financial expectations.
- You will report directly to the Hospitality Manager

Salary

- The salary is dependent upon experience. As a member of the Rothiemurchus team you will also receive discounts in the Farm shop, café and with our activity partner businesses

Qualifications

We're not necessarily looking for you to have a degree or HND to become our catering manager as relevant experience, skills and personal qualities are more important than qualifications.

Skills

You'll need to have:

- strong communication and interpersonal skills
- the ability to think on your feet and take initiative
- tact and diplomacy
- teamworking skills

- the ability to lead and motivate staff
- administrative ability and IT literacy
- numeracy and financial skills in order to manage a budget
- an appreciation of customer expectations and commercial demands
- stamina and the ability to work under pressure
- a well-organised approach to work
- flexibility and the ability to solve problems in a pressurised environment
- customer-facing experience
- experience in improving service delivery
- drive and determination to improve standards and profitability
- a certificate in food hygiene and/or health and safety
- a driving licence – would be desirable.