

**Person Specification Food & Beverage Manager - Chef**

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| **Attributes** | **Essential** | **Desirable** |
| **Qualifications and Training** | * Catering / food qualification, or relevant experience * Food Safety Level 2 with allergen training | * Food Safety Level 3 * IOSH Managing Safely |
| **Experience and skills** | * Successful track record of managing a busy F&B operation / kitchen * Experience of menu design and implementation, incorporating guests dietary requirements and allergies * Experience of procurement and supplier management * Good attention to detail and well organised * Experience of managing successful large events * Experience of working to tight schedules and deadlines * Experience implementing and managing Food Safety and all legal/compliance focus areas. * A strategic thinker * Strong verbal communications skills and ability to produce clear written records and reports | * Experience of sustainability within F&B. * Experience of managing the F&B operation for a retreat house, or similar * Experience of working at a Christian retreat house * Creative and innovative approach * Line management experience * Experience of licencing and hold a valid personal licence. * Confident with current health and safety policy and procedures * Experience of developing and implementing Food Safety Management Systems |
| **Personal Qualities** | * Sympathy with the vision and mission of Foxhill as well as the aims and objectives of the Church of England * Friendly and outgoing personality, a tolerant, flexible disposition, with a good sense of humour * A team player who operates collaboratively * A person of integrity * An ability to work under pressure * An encouraging team player * Flexibility |  |
| **General** |  | * Full driving licence and access to a car |

July 2021