

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

|  |  |  |
| --- | --- | --- |
| **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