Post: Assistant Catering Manager.

Summary:

We are looking for an enthusiastic and passionate Assistant Catering Manager to join our team here at Cromford Mills, a beautiful 18th century mill complex which forms part of the Derwent Valley Mills World Heritage site. The complex is owned and operated by the Arkwright Society, a charitable trust dedicated to the restoration and conservation of this unique site.

If you have experience of the operational aspects of catering provision, work well in a team and would like to support our Head of Catering in managing our catering outlets, then this could be the role for you.

**Working Hours**: 40 hours per week on a permanent contract.

**Salary**: £22,360 pa

**Working patterns:** Weekend and weekday working will be required, as well as availability on Bank Holidays and school holidays.

What it's like to work at Cromford Mill:

At Cromford Mill, we believe in being a supportive, teamwork driven workplace, where working together creates the best experience for our visitors. We operate three catering outlets, one in the main mill complex and two nearby, next to the Cromford canal. The mill and the canal area are popular destinations for local and national visitors and the catering offer is a key income source for the charity.

We are a large site with a business centre, a busy events and conferencing programme throughout the year. We operate guided tours of the mill which includes our visitor centre and the Arkwright Experience, telling the story of Sir Richard Arkwright who established the first mill here at Cromford in 1771. We also have an award-winning educational offer for schools and a very capable and involved volunteer team who help deliver the visitor heritage offer.

All these activities create a beautiful, unique and vibrant place to work.

What you'll be doing:

Having a passion to deliver high quality, customer focused catering, you will want to ensure that the quality and variety of food excites and differentiates us from the competition.

You will have a drive to ensure high standards are maintained and will work with the Head of Catering to ensure that these are consistently delivered in customer service, food safety, Health and Safety, COSHH, HACCP, till procedures, and licensing.

You will enjoy working in a team and will assist the Head of Catering in recruitment, management, and development of the catering team.

You will be used to working with procedures and guidelines, and will assist with stock management and equipment monitoring, as well as monitoring the success of current operating policies; identifying improvements that might increase efficiency, profitable sales or reduce the cost base.

You will enjoy working with suppliers and colleagues, and will maintain and manage supplier relationships to maximize economies of scale, will deputize for the Head of Catering as requested, (e.g. management meetings) and will want to cooperate with other members of the site management team in running the site and developing business.

The Cromford Mill reputation will always be at the forefront of your mind, and you'll be proud to share our good work with customers, whilst looking to maximise sales with new ideas so that the profit can be reinvested back into the maintenance and future development of the site.

Who we're looking for:

We are looking for someone to join our dedicated team to exceed our customer’s expectations with the service, choice, and range of delicious food we prepare and serve.

You will need to be:

* Passionate about food, and about all aspects of its provision, from sourcing to serving it.
* Great at communicating with both customers and team members.
* Creative and proactive, with experience of menu development.
* Knowledgeable about food safety legislation and compliance
* Experienced in working in a busy catering establishment with a proven track record of success.
* Able to understand financial data, including budgets, and have basic ICT skills.
* Willing to learn.
* Organised, including knowledge of stock and waste management.
* Good at people management skills, including setting personal objectives and providing feedback
* Able to thrive in a demanding role.

The package:

Benefits for working at Cromford Mills:

* Good rates of Pay
* Flexible working whenever possible
* Free staff parking
* Staff discount scheme
* Generous annual leave
* Pension scheme
* Training & Development tailored to you.