

## CYESC Job Description

Job Title	<b>Trainee Caterer</b>
Reports to	Catering Manager
Accountable For	Managing agreed tasks or projects, in particular, providing a 'united team' with the Catering Manager in all standards, hygiene and quality regarding food and housekeeping.



### KEY JOB OBJECTIVES

- To serve God through the unique work of CYESC as a member of the community on site.
- To participate in the spiritual programme of CYESC including morning thoughts and discipleship programmes.
- Working consistently to fulfil the 'mission' of the CYESC, maintaining a faithful Christian witness.
- To prepare and provide healthy, balanced and high quality meals for our guests. This will include all aspects of food preparation, cooking and serving.
- To maintain the high standards of housekeeping throughout the ship and some areas of the centre. This will include laundry, making of beds, cleaning, encouraging others to maintain standards and being at the front line of setting examples for the centre to all staff and guests.
- To be a pivotal link between the Catering Manager and the on-site staff team.
- To be proactive with ideas and initiatives that will help and improve with all of the above.

### PERSONAL PRIORITIES

- To have regular personal 'quiet times' of Bible reading & prayer.
- To join in fellowship with a local church and attend services regularly.
- To maintain a healthy spiritual relationship with other members of CYESC staff.

### RESPONSIBILITIES

- Working consistently to fulfil the 'mission' of the CYESC.
- Working to maintain a faithful Christian witness.
- Manage the preparation and delivery of meals and assist in the overseeing of housekeeping duties. This will include working weekends on a rota basis.
- You will be on duty 40 hours per week, much of which will be flexible as agreed with the Catering Manager. Additional time will be taken off in lieu as agreed with the Catering Manager.

#### **Typical duties will include:**

- Food preparation, cooking and washing up.
- Cleaning of the galley on a daily basis.
- Food shopping and working with local suppliers.

- Once the basics have been learned, creating new menus and developing existing recipes.
- Learning how to cook for large and small numbers of guests including 'mass catering' through to 'fine dining'.
- Taking on leadership responsibilities in the absence of the Catering Manager in all areas of Catering and Housekeeping. This will include management of Volunteers.
- Undertaking one off tasks and projects as required.

## **AUTHORITY**

- To set the standards for food hygiene and good practice in the kitchen. Authority to intervene and stop others (regardless of their position) who you deem to be demonstrating poor practice or poor food hygiene.
- To ensure that the correct number of people are in the galley at appropriate times.
- To purchase food under the guidance and training of the Catering Manager.
- To assume complete authority and control of all things catering and housekeeping in the absence of the Catering Manager.

### **Additional Information**

#### **You will also receive training and formal qualifications in:**

- First Aid
- Food Hygiene and Food Safety level 2
- Powerboat Level 2 or another introductory level watersports qualification

You will also join various team away days, retreats and staff events throughout the year. These are very much opportunities for the whole staff team to re-group, refresh, re-energise and share fellowship opportunities together.