

BeWILDerwood



Permanent, Full Time Assistant Catering Manager – BeWILDerwood Cheshire

About BeWILDerwood

BeWILDerwood Cheshire is a wild and imaginative family adventure park located next to the Cholmondeley Castle in Cheshire, just 5 miles north of Whitchurch, the outdoor adventure park opened in April 2021. With magical treehouses, exciting play structures and a hint of intriguing characters, BeWILDerwood brings a unique experience to the Cheshire countryside.

The multi-million pound investment aims to encourage children and their families to enjoy traditional, imaginative and healthy outdoor play. It is truly an enchanting place and unlike any other attractions, as there is no enforced secondary spend, no noisy rides, no electronics and no junk food.

BeWILDerwood Cheshire follows in the footsteps of one of the most successful visitor attractions in the East of England; BeWILDerwood Norfolk.

We are now looking for a highly motivated Assistant Catering Manager to help us develop all our foody dreams and feed our WILD explorers.

About the Role

The Assistant Catering Manager will support the Catering Manager in overseeing all catering operations within in the park. You will be responsible for delivering a delicious and unique food offering and creating the ultimate catering experience – we want everyone to have a fabulous day and eat some scrummy food along the way too! Our ethos centres on wholesome family fun and adventure which flows into all departments including catering – you won't find a fryer in our kitchens!

This is very much a hands on, proactive role requires a proven track record in high volume catering over multiple units. Experience in delivering a fast-paced service, strong supervisory skills, a solid understanding of food hygiene and the ability to support and develop our enthusiastic catering team is essential. We need someone who is willing to jump into any area of the kitchen, both front of house and back of house to support the team where necessary.

This is a position which involves minimal evening work, and time off over the winter and festive period, making it a rare and unique catering role.

Person Specification

Essential

- Minimum two years' experience in a high-volume catering environment
- Proven experience in managing of large teams
- A proven ability to deliver high quality work in a pressured environment
- A good understanding of food preparation and hygiene standards
- Familiarity with stock control
- Excellent communication and team working skills

Desirable

- Experience of managing multi-unit sites.
- Budgeting and rota management experience
- Cooking knowledge and experience at a basic level
- Catering experience within a visitor attraction
- Experience working within a busy kitchen environment
- Food Hygiene qualifications
- Knowledge of the BeWILDerwood brand

Starting Salary – circa £22-25,000 per annum, dependant on experience

This is a permanent, full time role that requires a flexible approach to hours and days worked, especially on weekends and bank holidays.

For further information or an informal chat about the role, please contact Rachel Palmieri on 01829 830730.

To apply, please send a covering letter outlining your suitability for this role, together with your CV to:
tiptopjobs@bewilderwood.co.uk

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