

BeWILDerwood



Permanent, Full Time Catering Supervisor – 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 Catering Supervisors to help us develop all our foody dreams and feed our WILD explorers.

About the Role

The Catering Supervisors support the Catering team to deliver a unique catering experience within in the park. You will be responsible for the daily running of one of our two catering units; including supervising staff, controlling stock, health & hygiene, food preparation and giving everybody no matter how teeny or tall fabulous customer service! 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 a hands on, proactive role which requires experience in high volume catering, both front of house and back of house. 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 one year experience in a high volume catering environment
- Proven experience in supervising and leading a large team
- Excellent communication skills
- A good understanding of food preparation and hygiene standards
- Cooking knowledge and experience at a basic level
- Food Hygiene qualifications

Desirable

- Catering experience within a visitor attraction
- Familiarity with stock control and recording of waste
- Experience with creating staff rosters
- Knowledge of the BeWILDerwood brand

Starting Salary – circa £19-22,000 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