



Catering and Facilities Manager

JOB DESCRIPTION

THE FINER DETAILS

Which site am I based at?

Cannington

Which team am I a part of?

Catering & Facilities

Who do I report to?

Site Leader

Who do I look after?

Canteen assistants and
facilities teams

Team size?

8

**Do you have responsibility
for a budget?**

Yes, canteen and facilities
budgets at Cannington
factory

THE PURPOSE OF YOUR ROLE

As Catering and Facilities Manager to lead our catering and facilities team at Cannington and help deliver our vision of creating a welcoming, safe, and thriving community for our co-owners.

The facilities team ensure that all administration and welfare areas of the site are well provided for, clean and co-owners have the resources they require.

More than just a canteen, our restaurant is the heart of the site. Serving over 220 co-owners across four shifts, it is where people come together to connect, recharge, and build a sense of belonging. Our workforce is multicultural and diverse, and we see food as a powerful way of bringing people together. We're looking for someone who can engage with co-owners from all backgrounds, understanding and celebrating different cultures through an inclusive, nutritious, and varied food offering that makes everyone feel welcome.

You'll play a key role in creating exceptional customer experience, ensuring every co-owner feels valued through great service, healthy and nourishing food, and an environment that reflects our values and purpose.

Key Duties will include but are not limited to:

- Lead, coach, and develop the Catering and Facilities team.
- Create a welcoming, inclusive environment that celebrates the diversity of our workforce.
- Deliver an outstanding food and customer service experience for all co-owners.
- Develop nutritious, high-quality menus that reflect the diverse cultures and preferences of our workforce while minimising waste.
- Manage catering and facilities budgets, suppliers, and operational performance.
- Enhance and expand food offerings across all shifts, including night shift provision.
- Oversee the onsite staff shop, honesty fridge, and vending services.

TOGETHER



AMBITIOUS



DISTINCTIVE



TRUSTED



QUALIFICATIONS & EXPERIENCE

Essential:

- Experienced catering professional
- Menu planning & development to meet cost & customer satisfaction requirements
- Excellent communicator
- High attention to detail.
- Good IT skills: Word, Excel & Outlook.
- Knowledge of food preparation & culinary techniques
- Knowledge of food safety & compliance within a culinary setting

Desirable:

- Food Hygiene Level 3
- Project management skills
- Negotiation skills
- Experience of revenue development with onsite canteens
- Canteen design experience for both front of house & kitchen design

- Ensure high standards of Health & Safety, Food Safety, and Environmental compliance.
- Drive continuous improvement and support the development of catering facilities and services.
- Work alongside the engagement lead to deliver events for our co-owners.
- To provide ever improving welfare and facilities environments to all co-owners that align to our company purpose and values

WHAT GOOD LOOKS LIKE FOR THIS ROLE

- Self-starter, creative, curious and resourceful/resilient
- Experience leading and developing a catering, hospitality, or food service team.
- A genuine passion for people, food, and creating positive workplace experiences.
- An appreciation of different cultures and the ability to connect with a diverse workforce through food and hospitality.
- Knowledge of nutrition, sustainable food sourcing, and healthy food provision.
- Strong organisational, budget management, and supplier management skills.
- Excellent relationship-building and communication skills.
- A proactive approach to continuous improvement and bringing new ideas to life.
- Understanding of Health & Safety and Food Safety requirements.
- Full UK driving licence.



HR USE

Date of last review:

Job reference no:

Job level:

Job family: