**CATERING MANAGER**



**Start date 2024**

St Mary’s School  
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Cambridge  
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St Mary’s School Cambridge – A Company Limited by Guarantee. Registered Office: Bateman Street Cambridge CB2 1LY –

No. 184031 England Registered Charity No. 290180

**Welcome from the Head**

Thank you for showing interest in this role at St Mary’s School, Cambridge.

We are an independent day and boarding school for girls aged 3 to 18. We have a school roll of over 600 students. Approximately 10% of the students are boarders. Reflecting the cosmopolitan community of Cambridge, on average 25% of students originate from overseas, from 30 countries.

The School offers a secure and welcoming learning environment for girls: we are delightfully situated in the heart of the academically renowned and culturally vibrant city of Cambridge. The Junior School is adjacent to the famous backdrop of Coe Fen, and the Senior School and Boarding House overlook the University of Cambridge Botanic Gardens.

Cambridge is an outstanding place to live and work. As a university city, Cambridge has the cultural advantages of a much larger settlement but with a population of approximately 145,000, it is a safe, clean and attractive location. The city has an international reputation owing to its world ranking university and the school benefits from its proximity to the digital and enterprise communities in the various high-tech science parks and enterprise hubs. We are within easy travelling distance of London, less than an hour by train and a short hop from London Stansted Airport.

There has been major investment in new facilities at the School over the past decade: a new Junior School; a new Sixth Form Centre; new provision of Art & Photography; the creation of our Science Hub; and our new boarding facility, Mary Ward House. We have developed our sporting facilities through an ambitious collaboration with Homerton College, University of Cambridge and have invested in a new boat house in a joint partnership with City of Cambridge Rowing Club and Homerton College. We are proud to be opening our Mary Ward Educational Suite in January 2024 which will provide new state of the art teaching spaces.

High quality facilities are only as good as the people who work in them, so we invest heavily in our staff, who we know are our greatest asset. We encourage staff to develop themselves through training and facilitate bespoke CPD opportunities for all.

Above all, St Mary’s School, Cambridge is a very happy place. We have an excellent local reputation for being very friendly and nurturing, and yet ambitious, for the young women in our care, enabling strong progress to next steps at university, the world of work or a gap year. Our girls are genuinely delightful, the teachers and support staff are exceptionally dedicated; we are a very close-knit, loving, joyful and purposeful community.

St Mary’s really is a warm and welcoming environment for all staff, whatever their role, and we look forward to receiving your application.

**Charlotte Avery**

**The St Mary’s Approach**

We are proud to be a Christian school in the Catholic tradition and founded on the principles of our 17th century foundress, Mary Ward, our vision is that ‘By God’s grace, women in time will do much’ (Mary Ward 1585-1645). The challenge for women is not over, and whilst there are now more opportunities for 'women to do much' there are still considerable barriers and so our work continues via our mission to develop curious, creative and compassionate young women with the aspiration, confidence and integrity to shape a better world for the common good. Our approach is based on the core values of Freedom, Joy, Justice, Love and Truth and we live these values in school through our HEART habits of

H – Hard work We show perseverance and sustain focus.  
E – Empathy We are kind, joyful, generous, value friendship and celebrate diversity.  
A – Adaptability We adjust to difficult situations, are open minded, discerning and take calculated risks.   
R – Responsibility We act justly and strive to uphold truth and lead by example.  
T – Thoughtfulness We are creative, reflective, attentive, show gratitude, hear others and disagree well.

Our unique approach to education fosters a love of life and of learning, while growing the academic curiosity and spiritual wellbeing of each individual girl so that they can look beyond themselves and enter adulthood aspiring to be more and to give more, not just to have more. We warmly welcome girls, and staff, of all Christian denominations and other faith and secular backgrounds to join our thriving community.

This year the school celebrates its 125th anniversary. Building on our 400-year tradition, St Mary’s School, Cambridge belongs to an international network of approximately two hundred Mary Ward schools.

**Innovative Learning at St Mary’s**

We empower all our students to aim high. As an accredited High Performance Learning World Class School there has never been a more exciting time to join our team.

High Performance Learning (HPL) is a research-based, pedagogy-led philosophy that responds to our growing understanding of human capability. It sees all students as potential high performers who are not limited by ‘ability’. HPL makes the goal of high performance the expectation for all students and uses a unique teaching and learning framework to systematically grow minds and develop the cognitive skills, values, attitudes and attributes needed to reach success.

Here at St Mary’s, we are proud to be developing our own approach to HPL and welcome applications from like-minded colleagues who are ambitious for their students and committed to research-based approaches to teaching and learning.

For further information please visit <https://www.highperformancelearning.co.uk/>

**Digital St Mary’s**

St Mary's is a digital school which supports the School in its goals through

* developing a community of staff and students which learns in, responds to and engages with an ever-changing digital world;
* preparing students for their future by giving them the confidence to work in a digital environment;
* establishing creative teaching and learning environments;
* employing teaching staff who are trained and supported to be technologically and digitally skilled.

All members of St Mary's work digitally using Microsoft 365 as a platform. All students in the Senior School and Sixth Form have access to an individual device (Microsoft Surface Pro) which are used in extensively in lessons and for home learning.**Job Description: CATERING MANAGER**

**Reporting to:** Operations Manager

**Hours of work:** 40 hours per week to be worked Monday to Friday. Weekend shifts at the boarding house as required on a rotational basis. Some evening work will be required for events.

**Contract: Full-time post**

Monday to Friday, 52 weeks per year, with the requirement to work weekends on a rotational basis and some evening work to cater for events.

All hours worked outside of the standard contract will be given as Time in Lieu or paid.

**Salary:** £35,000 to £40,000 depending on experience

**Direct reports:** Catering team

**Place of work:** Predominantly based at the Senior School but will be expected to work across the whole school campus as and when required.

**Department Summary**

The catering team is made up of thirteen staff members, providing both catering and hospitality services across three sites. Each site has at least one Chef, supported by Food Services Assistants.

The Catering Manager will be responsible for managing each team and delivering the catering and hospitality needs of the school to a high standard.

**Key Responsibilities**

* Development, review and delivery of seasonal based menus, using as much local produce as reasonably and financially practicable.
* The menus will be varied and nutritional, offering a range of options including meat/vegetarian/vegan and to include no less than two theme days per term. In addition, deliver a range of salads, freshly baked breads, and home-made soups on a daily basis.
* Management of menus include adhering to an individuals’ dietary requirements and ensuring anyone with allergies are catered for in accordance with their requirements and the law.
* Regular monitoring of food quality, to ensure high standards are maintained and waste is minimised.
* Cost control and budget management, ensuring every meal is costed correctly and within the ‘cost per meal’ budget set by the school.
* Ordering supplies and equipment, maintaining strong relationships with suppliers and local producers.
* Ensure stock ordering is managed effectively and stock levels are cost efficient.
* Deliver high quality hospitality for all events, which may include but not limited to:
  + Parent events
  + Fine dining
  + Internal and external meetings
* Management of the catering team which includes the following:
  + Ensuring high food standards are maintained across all sites
  + Hold monthly meetings with Chefs across all sites
  + Ensure shifts are covered at all times to maintain operational requirements
  + Mandatory training is completed and kept up to date
  + Monitoring staff absences
  + Staff development and industry training opportunities – where relevant
  + Recruiting, organising, developing and motivating the catering staff
  + Undertaking performance management, supervision and appraisals
* Actively participate in feedback meetings with pupil user groups.
* Ensure compliance with food hygiene, COSHH, HACCP and healthy & safety; this includes:
  + Identify areas of potential risk and report where improvements are required
  + Catering complies with school policies and procedures
  + Meeting and assisting local Environmental Health Officers
* Maintain effective environmental procedures and identify areas that will further support and improve the school’s sustainability plans to reduce our carbon footprint.
* Attend staff meetings and training as required.
* Develop strong and positive relationships with the wider staff

***The above is not an exhaustive list of duties and you may be asked to assist with other tasks, commensurate with your skills and abilities.***

**Benefits**

* 25 days holiday plus Bank Holidays.
* 1 wellbeing day per year
* Holidays must be agreed with the Operations Manager, in advance
* Contributory pension scheme
* Fee remission of 33% for staff (pro rata for part-time staff) with a daughter at the School. This is in accordance with the school’s policy which may be subject to change
* Free school lunch
* Cycle to work scheme
* Childcare voucher scheme

**Child Welfare and Child Protection Issues**

The interview for this post will include exploring issues relating to safeguarding and promoting the welfare of children including:

* Motivation to work with children and young people.
* Ability to form and maintain appropriate relationships with children and young people.
* Emotional resilience in working with challenging behaviours.
* Attitudes to the use of authority and maintaining discipline.

Any relevant issues arising from the take up of references will be discussed at interview.

The school is an equal opportunities employer. We are committed to safeguarding and promoting the welfare of children and young people and expect all staff and volunteers to share this commitment. Successful applicants are subject to an Enhanced Disclosure and Barring Check.

**Person Specification**

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| --- | --- | --- |
| **SPECIFICATION** | **ESSENTIAL** | **DESIRABLE** |
| **Qualifications** | * Relevant qualification (for example, culinary or cookery) * Level 3 Food Hygiene Certificate * GCSE level achieved in English and Maths or equivalent | Any of these City & Guilds qualifications:   * City & Guilds Professional Cookery (7100) - L1,2 and 3 * Professional Cookery (6100) * Hospitality and Catering Principles (7091) * Professional Food and Beverage Service (7103)   Other training:   * COSHH * First aid |
| **Skills, Qualities and Attributes** | * Ability to prioritise workloads * Diligent and conscientious * Reliable and committed * Good team worker * Enthusiastic, friendly and approachable manner * Patient and calm under pressure * Ability to work with people at all levels * Ability to work as part of a team, or alone * Awareness of the need to observe child protection safeguards at all times |  |
| **Experience, Knowledge** | * Managing a professional kitchen – Minimum 3years’ experience * Managing a catering team * Costing and budgetary skills * Menu design & development * A good level of computer skills including email and Microsoft Office | * Working in an education environment * Basic knowledge of Health and Safety |
| **Personal Values** | * Commitment to the ethos of the school * High expectations for attainment and conduct * Commitment to own personal development * Commitment to a culture of continuous improvement * Readiness to contribute to the whole school when required |  |

**Benefits**

At St Mary’s you will enjoy an exceptional career and comprehensive benefits including a contributory pension scheme, 33% discount (pro rata for part-time staff) on school fees, BUPA cash plan, an occupational sickness scheme, free lunches and refreshments, a season ticket discount and much more.

**Process**

Application is welcomed by completing the Application Form and Equal Opportunities Form which can be found on the Vacancies page of our website. This may be accompanied by a covering letter and a curriculum vitae. We are unable to accept applications supported by a CV alone.

Interviews will be conducted in person, and they will explore candidates’ suitability to work with children. Candidates are required to bring with them the necessary ID documentation and any relevant qualification certificate(s), all of which must be originals. Further information of the interview format will be provided if you are shortlisted for interview.

If you have any question, please contact the HR Team by email: [hr@stmaryscambridge.co.uk](mailto:hr@stmaryscambridge.co.uk) or call: 01223 353253.

Closing date: 09.00am Friday 12 July 2024

Interview date: week commencing 22 July 2024 (selection will be based on interview, menu creation exercise, IT skill exercise)

We will review applications on receipt. Suitable candidates may be interviewed before the closing date, and we reserve the right to withdraw the position if an early appointment is made.

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