



Job Advert

Job Title:	Kitchens Manager
Job Reference:	HOS/2122/3773
Job Extent:	Permanent Full-Time – 39 hours per week (rotating shift pattern from Monday to Sunday)
Salary:	£30,000 per annum, dependent upon experience
Location:	Blackheath, London, SE3 0PW
Closing Date:	Sunday, 30 January 2022
Interview Date:	Date to be confirmed

About Morden College

Morden College is a charity dedicated to supporting older people, providing them with residential care and residential nursing care if the need arises. We are a strong community, committed to enabling those we support to have the highest quality of life, for the rest of their lives. Our care services were graded Good in all 5 CQC inspection area ratings and we have been granted Hospitality Assured status.

We will provide you with a generous pension, 156 hours' holiday plus bank holidays, subsidised meals, free uniform, free onsite parking, and generous learning and development opportunities.

About the Role

We are looking for an experienced Kitchens Manager to join our Hospitality Services Team in Blackheath. Our cuisine is based on fresh and quality products and offer healthy food options for lunch and dinner service.

The role includes but not limited to food preparation, food safety, menu development and preparing modified diet for the residents across multiple locations. A NVQ Level 2 professional cooking qualification or equivalent and a Level 2 Award in Food Safety and previous experience of supervising staff and working in similar catering or food production operation are essential.

About You

To be successful in this role you will need to have 5-star standards, have previously worked in catering and bar environments.

You will be confident in leading staff and supervising a talented, enthusiastic and passionate team to deliver the best possible standards in terms of food quality, presentation and nutrition to our

charity's beneficiaries. This is an opportunity to make a real difference within an ever-evolving environment where your ideas and input will be valued.

Centred on a historic building in Blackheath with further sites locally and in Beckenham, we aren't just a charity that provides care, our aim is to truly enrich the lives of all our residents. That means we don't want just another catering professional; we want someone special.

To be successful in this role you will need to have good people management skills, including setting personal objective and giving feedback. You will also need to be used to creating effective working relationships externally which will use your influencing and negotiation skills when communicating either verbally or in writing. You should be willing to embrace new initiatives in menu development and procedures and have a track record of developing a catering offer and delivering exceptional customer service.

You will also need to work flexibly with variable working hours available each week.

About Applying

To apply please visit our website <https://www.mordencollege.org.uk/workforus/> . To have an informal discussion about this opportunity please contact the HR Department by e-mail on recruitment@mordencollege.org.uk or by calling 020 8463 8363.

This post is subject to an Enhanced DBS check. This post requires the post holder to be fully vaccinated against Covid-19 unless clinically exempt.

We will accept CVs but if you will be shortlisted and take part to the interview process you will be asked to complete a full Morden College application form.

The closing date given is a guide only. There may be some occasions where we might have to close a vacancy once enough applications have been received. It is therefore advisable that you submit your application as early as possible to avoid disappointment.

Due to high volumes of applications we are unable to respond to applicants whose qualifications and/or experience do not meet the minimum requirements for the post.

Morden College is an equal opportunities employer