



Job Description: Catering and Housekeeping Coordinator

Job Title:	Catering Coordinator
Level:	3
Salary/Hourly Rate:	£24,479 + meals when on shift
Term:	fixed term, 20 th April 2026 to 4 th September 2026 with the possibility of a contract extension depending on booking levels
Hours:	35 hours a week with split shifts, evening shifts on Monday to Friday
Responsible to:	Hospitality Manager
Accommodation:	Live in Preferable at favourable rates (Static caravan available)

Role Summary and Accountabilities:

The Catering Coordinator (CC) will be the lead member of staff ensuring that the catering provision at BF Adventure (BFA), primarily focused on children's residentials is operating to an extremely high standard in all regards.

The CC as part of their duties will be responsible for planning, purchasing, and preparing food as well as maintaining excellent levels of food hygiene and ensuring excellent customer service.

Job Description:

Planning, preparation, and administration

- Working with the Hospitality Manager and [Centre Manager] to prepare in advance meals for school residential groups ranging from 20 to 150 people
- Ordering food in advance
- Planning a cleaning schedule for all catering facilities
- Planning to meet groups needs with regards to allergies and intolerances
- Keep up to date menus, the safer food better business (SFBB), policies, rota's, schedules as needed.
- Report to the Hospitality Manager any issues and problems.
- Report to the maintenance coordinator things in need of repair, fixing or replacing in a timely fashion.
- Report to the Hospitality Manager differences in catering numbers timely so invoices can be adjusted in good time.



Cooking

- Storing food safely, rotating stock efficiently and being proactive with ordering and stock levels are essential.
- Preparing food hygienically in line with SFBB and food and hygiene level 3 standards
- Be able to cook tasty and attractive meals from a standard recipe for large groups of people.
- Be able to cook to a schedule and serve food in multiple locations.
- Have high standards of personal hygiene.
- Promoting and enforcing standards for good food safety and hygiene across staff and guests
- Promoting recycling, composting and environmentally friendly procedures when it comes to waste food and packaging.
- Be prepared to work split shifts and antisocial hours to meet the demands of the catering needs.

Cleaning

- Ensuring all catering facilities are kept clean during food preparations, before and after use
- Creating and maintaining a schedule of deep cleaning for all catering facilities
- Ensuring all cooking equipment, plates and crockery are cleaned after each use.
- Maintaining cleaning stock levels suitable for catering processes

Customer service

- Have excellent face to face skills with customers including children and group leads and teachers.
- Have excellent customer service and problem-solving skills to be able to touch base with customers prior to arrival to discuss needs and alternative plans such as complex dietary needs.
- Be able to problem solve issues with respect and efficiency during groups stay on site to factor in changing requirements and needs for the group such as a change in group numbers.

Coordination

- To be self-managing and highly organised
- To line manage other catering staff. This includes staff directly focused on kitchen duties and other support staff such as apprentices, instructors and managers assigned to support or to cover sickness.

General duties

During periods where there are no catering groups, the CC should be prepared to:

- Carry out additional cleaning associated with catering operations (such as deep cleaning and stock takes)
- Support with or take lead on cleaning of the site, building and washroom facilities working closely with the Hospitality Manager.



- Support with grass cutting and other general site work working closely with the maintenance coordinator.
- Support with general activity tasks and maintenance where trained working closely with the Centre Manager

Other:

- Support overnight on-call cover of residential groups (Additional Remuneration available)

Due to the varied and ever-changing nature of operations at Via Ferrata Cornwall & BFA you may be required to undertake additional roles, responsibilities, and tasks* as necessary to facilitate the smooth running of activities.

*(within your level of experience, training, and capability)



Person Specification

Summary

We are looking for someone who is very organised, able to cook good but simple food following a standard menu who is polite and great with people. The catering provision is small so being able to work alongside someone is key and the willingness to step in and get stuck in with all aspects of the job is important.

Experience

- Catering to groups of people
- Operating as part of a team
- System and process management
- Stock taking and ordering.
- System and process management
- Working with a range of dietary needs

Essential Skills and Qualifications

- Ability to cook simple and tasty meals.
- Level 2 food and hygiene (this can be completed at the start of the contract)
- Moderate level of IT skills
- Excellent people skills
- Team management skills

Desirable Skills and Qualifications

- Activity experience
- Groundwork and maintenance experience
- First aid qualification
- COSHH training
- Manual handling training



What next:

Please complete the Application Form and the Equal Opportunities Monitoring Form. These forms can be found on our website. You can either use the online version or the Word format

If you choose the Word document, please save the Application Form in the following format:

Your name_Post applied for_date.

Please email the form to jobs@bfadventure.org with the email subject Catering Coordinator Application

The closing date for applications is 1/03/26 (or when all available vacancies have been filled)

Interviews are scheduled to take place on a case-by-case basis for applications that meet the threshold to be invited to interview through a scoring process. Please be aware that only applications made using the BF Adventure application form (online or word format) will be scored.

Please do not hesitate to phone us on 01326 340 912 if you have any questions.

Many thanks for your interest and we look forward to hearing from you!

BF Adventure is committed to safeguarding and promoting the welfare of young people and expects all staff and volunteers to share this commitment. This post will require an enhanced DBS check.