



Role: AJ2020 - Head of Catering

Reporting to:

- 1st Deputy Camp Chief - Infrastructure & Site Services
- 2nd Camp Chief

Role Summary:

To lead, plan and delivery central catering for participants leaders and staff for the jamboree, working with external contractor, with responsibility for:

- Manage and run the on-site catering
- Be involved with the menu planning
- Adhere to the Hygiene standards in place for Kitchen staff, servers and diners (ie. clothing, hair tied back and hand washing)
- Be involved with the menu planning
- Ensuring the ASJ teams and jamboree site is safe and compliant before and during the event.
- Ensuring that all volunteers, participants and contactors meets the appropriate guidelines

Person Specification:

Essential

- Ability to use own initiative but also to work as part of a team
- Organised and able to manage time effectively
- Able to work under pressure and to meet tight deadlines
- Ability to manage staff and teams effectively
- Ability to attend evening and weekend meetings and activities
- Ability to attend relevant training
- Ability to use electronic communication
- Good interpersonal skills and a good sense of humour

Desirable

- Catering experience on large scale events
- Up to date and relevant hygiene qualifications – we will ensure you get all the training you need if required

Membership Requirement:

A member of the Scout or Guiding Associations, with a current / valid Scouting or Guiding DBS (until completion of the event)