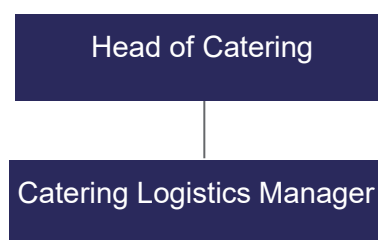


JOB DESCRIPTION

Position Title	Catering Logistics Manager	Department	Patient Dining
Generic Job Title	Catering Logistics Manager	Segment	Healthcare
Team Band	Salaried	Location	Manchester Foundation Trust
Reports to	Head of Catering	Office / Unit name	Oxford Road Campus

ORGANISATION STRUCTURE



1. PURPOSE OF THE JOB

To manage and coordinate all catering operations across the Diet Bay patient dining service and the Yardbird/Kitchenworks kitchen. The Chef Manager will ensure the safe, high-quality production of meals, with particular focus on patient-specific dietary requirements. This includes working collaboratively with dietitians, ward teams, and patients to support individual meal plans and clinical nutrition needs. The post holder will lead and develop the chef team, maintain compliance with all food safety and hygiene legislation, and deliver services in line with Trust expectations and SLAs.

2. KEY DIMENSIONS

- Oversees two operational kitchens (Diet Bay & Yardbird/Kitchenworks).
- Responsible for day-to-day supervision of chefs, supervisors, and kitchen porters.
- Supports delivery of all special diets, texture-modified meals, allergen-controlled dishes, and bespoke patient meal plans.
- Ensures stock control and ordering for both units.

3. ORGANISATIONAL POSITION

Reports to: Head of Catering.

Manages: Chefs, Supervisors, Kitchen Porters. Works closely with dietitians, ward teams, Retail General Manager, Catering Distribution Manager and Head of Catering.

4. CONTEXT AND MAIN ISSUES

The Chef Manager must ensure both kitchens operate safely, efficiently, and consistently, delivering high-quality food to patients, staff, and visitors.

5. MAIN DUTIES & RESPONSIBILITIES

Operational delivery, clinical catering responsibilities, people management, compliance & food safety, communication & collaboration.

6. KEY ACCOUNTABILITIES

Safe and compliant food production, accurate delivery of patient-specific diets, hygiene standards, team leadership, collaboration with clinical teams, effective stock management.

7. PERSON SPECIFICATION

Essential: Catering leadership experience, strong knowledge of special diets, communication skills, food safety knowledge, NVQ Level 2, Level 3 Food Safety.

Desirable: NHS experience, IOSH, texture-modified diet experience.

8. COMPETENCIES

Quality of service, leadership, operational excellence, commercial awareness, innovation, collaboration with clinical teams.

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Document owner	Emily Hewitson		