

**GOVERNMENT**

Job Description:   
Area Catering Manager

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| Function: | | Government | |
| Generic job: | | Area Catering Manager | |
| Position: | | Area Catering Manager | |
| Job holder: | | Food Services Manager | |
| Date (in job since): | |  | |
| Immediate manager  (N+1 Job title and name): | | Food Services Manager | |
| Additional reporting line to: | |  | |
| Position location: | | Hestia South & FMSP | |
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| 1. Purpose of the job | | | |
| * To support planning, organising and management of all services within the catering operational business area * To ensure standards of service detailed in the service level agreement, KPIs and within the schedules of the contractual terms and conditions are achieved, maintained and developed for assigned operational business area * To contribute to the growth of all services in order to meet client and commercial expectations whilst maintaining strict budgetary control within operational business area in line with client and Sodexo expectations * Continually monitor all food standards and hygiene standards and ensure they are maintained at the highest level * Embracing the principles of Collaborative Business Relationships (BS11000), in line with Sodexo’s vision and values * To support and direct all aspects of performance of an assigned group of direct reports * To add value to the lived experience within Hestia & FMSP | | | |
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| 2. Dimensions | | | |
| Characteristics | * To attain, maintain and grow client and customer satisfaction with significant positive feedback received * Audits passed both internal and external * Achieve and enhance pre-set company budget and profit margins * Government and Company compliance: e.g. Health and Safety, HACCP, Allegens and calorific legislations. * The working environment will be safe, and colleagues have the necessary equipment to carry out their duty’s * Implement and support compliance of company tools e.g. Drive, Leanpath, financial trackers for continuous improvement. | | |

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| 3. Organisation chart |
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| **4. Context and main issues** |
| * Comply with all legislative requirements * Adhere to any local client site rules and regulations * Role model safe behaviour * Travel and overnight stay may be required to undertake training and other business requirements * Unsociable hours in line with business requirements maybe required * Flexibility on work schedule and location will be required * Collaboration with all other site department managers to ensure the effective management of the site overall * Effective collaborative working with Sodexo external partners, DIO employees and MOD consumers and personnel, including SCP where appropriate who work on sites. * Ensure all practices are in line with Sodexo policies and procedures and those set out within Health and Safety and Food safety guidelines/legislation * To act in support of managers and team members, offering guidance, training, coaching and demonstrations where required. |

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| 5. Main assignments |
| * To continue to develop one’s own skills and knowledge within the position, including any required training courses * To maintain excellent client/customer relationships * To attend team briefs, huddles and meetings as required * To attend your EPA to discuss and agree job performance, objectives and development activities * To maintain professional work standards at all times * To care for all company equipment and ensure that any faults are reported to management * To take adequate steps to ensure the security of company and client property and monies under your control * To act as duty manager ‘on call’ and holiday/weekend cover as directed by line manager * To actively seek and identify opportunities for business growth within the contract and the external market. Maximise profitable sales by the introduction and maintenance of food service brands to the standard required by the company * Ensure that all costs and expenditure are within the budget levels agreed between the client and Sodexo. Controls on cost such as labour and expenses as agreed with your line manager * Ensure tariff prices are correct, that all catering services are costed and charged according to the contract * To work in conjunction with other department managers to plan, organise and coordinate service activity within own assigned operational business area and across the site * To ensure daily standards of service in assigned operational area, as detailed in the service level agreement, within the schedules of the contractual terms and conditions and in line with applicable Sodexo service offer standards are achieved, maintained and developed * To contribute to the growth of services in order to meet client and commercial expectations whilst maintaining strict budgetary control in line with client and Sodexo expectations * To continually monitor all H&S and FS standards in all service operations and ensure they are maintained at the required level * To drive performance through adherence to all promotional activity and marketing initiatives * To contribute to the achievement of site budget performance as determined by segment business objectives * Active involvement, promotion and support of activities aligned towards employee engagement * Develop and maintain a positive internal and external network * Continued professional learning and development in soft FM services * To carry out any other reasonable tasks and/or instructions as directed by management |

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| 6. Accountabilities |

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| * Achieve good consumer, customer, client and company feedback * Support sites to achieve budgetary targets and compliance * Control waste in line with targets * Use of company tools to determine measure of improvement and achieve compliance to company thresholds and performance targets   **Leadership and people**   * The role holder will role model the company values and ensure they are reinforced at every opportunity. The role holder will provide leadership and clear direction on all aspects of the assigned operational business area, ensuring assigned colleagues deliver on business objectives. The role holder is responsible for supporting the delivery of the people plan and subsequently developing future capability of front line teams. The role holder will lead by example and champion effective communication.   **Risk, governance and compliance**   * The role holder is accountable for full compliance and understanding of all company risk, reporting and governance processes within their assigned operational area. The role holder will ensure that these processes are fully applied, complied with and adhered to within assigned operational business area. The role holder is accountable for cash and stock within the assigned operational business area where applicable; therefore cash and stock company procedural compliance is a requirement.   **Financial management**   * The role holder is accountable for the financial performance of the assigned business operational area in line with set budgets and as a contribution to overall contract financial performance. There will be a requirement to contribute to the monthly financial review process for the assigned operational area and also to ensure follow up on all improvement plan actions to support improved financial performance where necessary.   **Relationship management client and team**   * The role holder is responsible for managing client and customer relationships and developing and maintaining strong business relationships. The role holder must seek to understand the client’s business environment and drivers, developing and maintaining strong relationships and establishing a network of client contacts. The role holder will manage clients proactively and professionally, in line with Clients for Life®, ensuring Sodexo delivers service in line with the client’s business objectives. The role holder will understand the importance the client places on partnering principles and endeavour to establish a dynamic and positive culture for co-operative business relationships and improvements to service.   **Operational management**   * The role holder will be responsible for overseeing their assigned operational business area and managing compliance with legal, regulatory and company requirements including the quality management system (DMS), Drive, Lean Path, STEP. Kronos, BITE. Analysing data to manage continuous improvements, taking corrective action where necessary and informing their line manager of performance issues and development opportunities   **Service excellence**   * The role holder will be responsible for driving all aspects of service excellence across their operational business area including brand integrity, quality, compliance, Sodexo’s corporate social responsibility and service standards. The role holder will ensure that work is appropriately recognised and expected standards ensuring the offer is meeting the customer’s needs through full and correct use of company tools. In partnership with the Food platform you will lead change and embed service excellence initiatives across your business area.   **Continuous development**   * The role holder will be responsible for the continual development and improvement of all food services, resulting in improved services, increased sales, reduced costs, increased positive consumer feedback. The role holder will also continually monitor financial performance (e.g. supply chains, sales, labour, expenses, internal issues) to ensure that the budget figures are maintained and improved. When variances occur, to provide performance improvement plans. |

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| 7. Person Specification |
| Essential:   * Knowledge of working in a management role within the soft FM service industry * Leadership skills and knowledge * People management skills including general HR skills in recruitment, training and managing colleague performance including disciplinary and grievance procedures. * Good numerical, interpersonal and communication skills, must be able to demonstrate effective verbal and written communication * Management knowledge of health & safety and food safety * Ability to make independent decisions * Proven experience in catering sector, including stock management, cash control and customer service * Able to work on own initiative within a team environment * Able to demonstrate working knowledge of MS Office (Word, Excel and Outlook) * Able to demonstrate attention to detail and adherence to standards * Must have one of the following qualifications or equivalent:- BSC (Catering), MHCIM, HND, City and Guilds 706/1 and 2, NVQ level 2 and 3 and possess intermediate food safety or equivalent * Analyse problems analytically, develop opportunities and implement innovative solutions   Desirable:   * Experience of working within military environment * Previous experience in effectively managing in a similar role * Health and Safety qualification equivalent to IOSH managing safely * Soft FM specific technical skills including contract catering, hospitality, retail and cleaning knowledge and skills * Proven experience of managing client relationships within a contract environment * Proven track record of leading, managing and developing a team |

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| 8. Competencies |
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| 9. Sign off |
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