



From the ♥ of Devon

Canteen Supervisor

We have an exciting opportunity for a proactive and self-motivated Canteen Supervisor to join our team, working in our new kitchen and canteen facility. The main purpose of the role is to serve customers and manage the efficient operation of our staff canteen and ensure it's maintained to a high standard. Our food service is heavily subsidised and is an important facility for our staff. They welcome good wholesome traditional food, but there is the opportunity to offer a variety of options to suit your talents and to design the menu as you wish. We have around 40 people on site each day and you will serve around 30 staff per day on average.

Working hours for this position are 7am to 3pm, Monday to Friday.

Canteen Supervisor responsibilities include:

- Provide a basic hot food service for factory staff members, covering breakfast and lunch
- Prepare and maintain food to comply with food safety legislation
- Carry out temperature checks on frozen and chilled products, correctly storing these items upon receipt
- Responsible for ordering food and materials as required for service
- Ensure kitchen is maintained to health and safety and food safety standards. Report maintenance issues or concerns and take ownership of follow up
- Produce daily / weekly menus and posters to advertise canteen updates
- Produce basic costings on key products
- Explore supplier contracts to ensure competitive supplier prices
- Maintain food rotation records and ensure all opened products are dated clearly, with no out of date products in any locations
- Maintain high hygiene standards throughout the kitchen and self serve areas
- Complete daily / weekly / monthly cleaning schedules
- Respond to audit actions to ensure standards are maintained

Canteen Supervisor requirements include:

- Experience in food preparation and service
- Be able to work in a busy environment and prioritise tasks
- Can demonstrate the ability to manage the entire kitchen operation
- Be willing to complete at least level 2 food safety training and Allergen Awareness training
- Understanding of and commitment to comply with Health & Safety
- IT skills and ability to use Microsoft Office applications including Word, Outlook, Excel, and PowerPoint
- Friendly communicative manner with good customer service skills

Benefits

Crediton Dairy offers a generous benefits package which includes:

- 8% employer pension contribution
- Holiday Purchase Scheme

- Life Assurance
- Employee Benefits Platform
- Christmas Hamper
- Discretionary Bonus scheme
- Employee Assistance Programme

At Crediton Dairy we believe that the strength of our business lies in the strength of our people. For that reason, we focus on challenging, empowering and supporting our people, allowing them to develop professionally and build rewarding careers.

About us

Crediton Dairy is one of the UK's leading dairy drinks businesses producing an extensive range of branded and own label fresh flavoured and functional chilled milk drinks, iced coffee and long life milks and creams. We supply nearly all of the UK's major supermarkets as well as leading foodservice, convenience and wholesale businesses.