

Food and Beverages Manager – The MegaCentre Rayleigh

Hours: 40 hours (including evenings and weekends)

Full-time | Competitive salary based on experience

We're looking for an experienced and enthusiastic **Food and Beverages Manager** to lead and grow our food operation across The MegaCentre Rayleigh.

With two kitchens, a busy café, a developing bar menu, and a growing demand for private party catering, this is an exciting opportunity to shape the future of food at our venue.

About the Role

You'll oversee everything from our daily café service to our bar food and private event buffets, ensuring every dish served is fresh, well-presented, and profitable. You'll lead a friendly and motivated team, bringing ideas, energy, and high standards to help us deliver a food offer we can be proud of.

Key Responsibilities

- **Lead and develop a team** across two kitchens, ensuring consistent quality and excellent teamwork.
- Oversee food operations for our **café, bar, and private events**, creating menus that complement each area.
- **Plan and manage budgets**, control costs, and drive profitability while maintaining great quality.
- **Maintain top food hygiene standards**, keeping us consistently at a 5-star rating.
- **Design and update menus**, introducing fresh, creative options that make the most of our new kitchen facilities.
- **Meet with suppliers** to source quality ingredients, negotiate better deals, and stay within budget.
- Work closely with our events and management team to **plan and deliver catering for private parties and bar functions**, ensuring each one runs smoothly and impresses our guests.
- **Manage stock, ordering, and waste control** efficiently to keep operations running seamlessly.
- Encourage innovation in the kitchen, keeping our food offer exciting and on-trend.

About You

- You're passionate about **fresh, good-quality food** and have the creativity to make it stand out.
- You have solid **experience in catering or kitchen management**
- You're confident with **menu planning, costing, and budgeting**.
- You know how to **lead and motivate a team** to deliver consistent results.
- You're organised, proactive, and thrive in a busy, varied environment.
- You take pride in maintaining high standards of hygiene, safety, and presentation.

Why Join Us

The MegaCentre Rayleigh is a vibrant community venue offering something for everyone — from families enjoying our café, to adults relaxing in our bar, to groups celebrating special occasions. As a charity, we're proud to combine great hospitality with a genuine social purpose, offering a rewarding place to work with a range of staff perks. With new kitchen facilities and a renewed focus on fresh, exciting food, this is your chance to make a real impact and help us build a catering offer that our guests will love.