

Catering Lead

We are looking for a reliable, organised, and proactive Catering Lead to help oversee the day-to-day operations of our kitchen and café. This role is ideal for someone with previous kitchen or café experience who can lead shifts confidently, maintain high standards, and ensure all food safety and hygiene procedures are consistently followed.

The successful candidate will take ownership of kitchen standards, food safety compliance, ordering, and operational procedures while supporting the wider kitchen team during busy service periods.

Key Responsibilities

- Lead day-to-day kitchen and café shifts to ensure smooth and efficient service
- Support and guide kitchen team members during service
- Ensure all food is prepared and handled safely in line with company procedures
- Maintain excellent cleanliness and organisation throughout all kitchen and food preparation areas
- Take responsibility for allergen checks, food safety procedures, and compliance standards
- Help maintain our 5-star food hygiene rating through excellent operational standards
- Ensure all health and safety guidelines are followed consistently
- Complete and monitor daily food safety and cleaning checks
- Manage stock ordering, stock rotation, and deliveries
- Ensure kitchen equipment is used safely and maintained correctly
- Support training and coaching of team members where required
- Work closely with management to maintain consistency, efficiency, and customer satisfaction

Requirements

- Previous experience working in a kitchen, café, or food service environment
- Strong understanding of food hygiene and allergen awareness
- Ability to lead by example in a fast-paced environment
- Good organisational and communication skills
- Reliable, hardworking, and proactive attitude
- Ability to maintain high standards under pressure
- Flexible approach to working hours, including weekends and holidays being required

- Food Hygiene Certificate preferred but not essential

What We're Looking For

We are looking for someone who:

- Takes pride in maintaining high cleanliness and food safety standards
- Is confident leading shifts and supporting a team
- Has excellent attention to detail
- Can take ownership of procedures and daily operational standards
- Works well in a busy, family-focused environment
- Wants to contribute to a positive and efficient kitchen culture

Job Details

- Full-Time Position (32 hours with a potential of overtime)
- Competitive rate of pay
- Staff benefits available
- Training and development opportunities provided

To apply, please send your CV and a short cover note to recruitment@megacentrerayleigh.co.uk outlining your experience and suitability for the role.