

THIS IS RUGBY.



Catering Manager

Players, supporters, volunteers and visitors all need the right sustenance. As Catering Manager, you're responsible for making sure everyone is well-fed.

Ideally, you'll need to be:

- Experienced in catering
- Able to manage people – usually volunteers – as well as recipes
- Good at creating delicious food to a strict budget
- Inventive and versatile with recipes
- Calm whatever's nearly boiling

What you'll do:

- Develop and implement catering plans for players, spectators and special events
- Manage and implement the catering budget
- Recruit, train and manage a team of volunteers
- Ensure compliance with, all hygiene certification
- Select, supply and arrange ingredients, preparation, serving and clean up of meals
- Liaise with external caterers where applicable

How much time it will take up:

Minimum 4 hours per week depending on numbers and fixtures/events.

What you'll get out of it:

The undying gratitude of very hungry people. A warm kitchen as well as a warm glow of appreciation. And the chance to stretch your own wings by mixing staples with new ideas. Very marketable skills – people always need to eat.

Teamwork Respect Enjoyment Discipline Sportsmanship

Rugby Football Development Limited.

a member of the Rugby Football Union group of companies

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