

## CATERING TEAM LEADER

### Swanage Railway

 **Salary: £17,000 per annum**  **Hours Part-time – 25 hours per week (annualised)**  
Evening, weekend & bank holiday working required

### ABOUT THE ROLE

We're looking for a **Catering Team Leader** to help lead our catering operations across Swanage Railway. This is a hands-on role supporting cafés, kiosks, and event catering, ensuring great food, excellent customer service, and high standards at all times.

You'll lead staff and volunteers on shift and play a key part in delivering a welcoming experience for our visitors.

### KEY RESPONSIBILITIES

- ✓ Lead catering staff and volunteers on shift
- ✓ Allocate duties and deliver clear shift briefings
- ✓ Provide friendly, professional customer service
- ✓ Maintain food hygiene, allergen, and cleanliness standards
- ✓ Manage service flow during busy periods
- ✓ Monitor stock and help reduce waste
- ✓ Support event catering and peak operations
- ✓ Promote safe working practices at all times

### WE'RE LOOKING FOR SOMEONE WHO HAS:

#### Essential

- Experience in catering or hospitality
- Experience supervising people
- Strong customer service skills
- Knowledge of food hygiene and allergen controls
- Calm, organised approach

#### Desirable

- Food Hygiene Certificate Level 2+
- Experience working with volunteers
- Event or seasonal catering experience
- First Aid training

### WHY JOIN US?

-  Be part of a unique heritage railway
-  Work in a varied, visitor-focused environment
-  Lead a friendly and supportive team

### HOW TO APPLY

Email – [Recruitment@swanagerailway.co.uk](mailto:Recruitment@swanagerailway.co.uk) for an application form