Milton Keynes Christian Foundation

Foundation House, Aylesbury Street, Wolverton, Milton Keynes MK12 5HX

01908-311112 - admin@mkchristianfoundation.co.uk

Cafe Supervisor – Think Food Social Enterprise
£25,758 - 37.5 hrs a week (Monday to Friday, 8.00am – 4.00pm)
Permanent
Start date: 04/01/2027

About our School:

Do you have a passion for cooking, baking and for helping young people develop their skills? We are looking for a new Cafe Supervisor for our Think Food Social Enterprise.

Think Food is one of a family of social enterprises developed by Milton Keynes Christian Foundation, a local charity growing people and communities through social enterprise. They prepare wholesome, healthy and locally sourced and produced food, while providing training opportunities for young people. Our food is delivered through our café in the centre of Wolverton and our outside catering service.
A key part of this role is training and supervising 16-19 year olds as part of the Milton Keynes Christian Foundation's learning and work experience programme.
Please note that this post is subject to an Enhanced DBS check.

For more information about the role, an informal chat and tour of the cafe please call us on 01908-311112 or just pop in.
For an application form, email us on admin@mkchristianfoundation.co.uk.

About the Role:

Main Responsibilities
a) Preparing food for our Think Food café, and trainee lunches
• Prepare, cook and present food in accordance with agreed recipes and presentation guidelines maximising the use of healthy, fresh, seasonal, locally sourced and fairly traded food
• Serve customers at our café, providing excellent customer service
• Achieve required timing deadlines
• Maintain the highest standards of food hygiene and kitchen cleanliness
• Clear, clean and wash-up as required
• Manage stock levels and order food as necessary
• Manage card and takings
b) Support the engagement of trainees and volunteers in the catering enterprise

• Work alongside trainees in all activities
• Deliver the learning of basic kitchen/cooking/food preparation skills
• Support the development of good customer services
c) Maintain administrative systems as required
• Complete daily takings information
• Provide evidence to support trainee accreditation of skills learnt
• Support trainees to complete performance paperwork
• Provide information as necessary on the progress and attendance of trainee

General Responsibilities
• Attend staff meetings as required
• Ensure the Health and Safety and Safeguarding of all clients under responsibility
• Maintain positive, professional relationships with all staff
• Promote equality of opportunity

Person Specification:
Experience and/or a qualification in catering (Essential)
Excellent cooking/catering skills (Essential)
A commitment to healthy eating and use of seasonal, local produce (Essential)
An ability to work with young people and support them to achieve their potential (Essential)
Excellent customer service skills (Essential)
A food hygiene qualification (Desirable)
Creative and good at problem solving (Essential)
Strong team work skills (Essential)
An ability to work under pressure and to deadlines (Essential)
Good maths and English skills (Essential)
Ability to drive and access to a car (Desirable)
This post requires an enhanced DBS check

Closing date for applications: 24/12/2026