

Catering Coordinator

3 Years

Purpose

To ensure that we have food to eat at YFGMs and to help the caterers with their planning.

Duties

To help the caterers in the organisation of food and the planning of cooking and menus. To act as a source of knowledge about catering for YFGM and to ensure a continuity of that knowledge. To remind caterers of their budget and the effect on that budget of any local sourced/fair trade produce.

Skills required

An ability to facilitate other people's organisation.

An understanding of the logistics of catering for large groups.

Preferably experience either as a YFGM caterer or of some other form of catering.

Time commitment

Attending YFGMs, preferably arriving early and not leaving till after lunch on the last day.

Also phoning the caterers once or perhaps twice during planning.