



FUTURE YARD

ROLE & RESPONSIBILITIES

Job title:	KITCHEN SUPERVISOR
Job Purpose:	The Kitchen Supervisor is responsible for maintaining high standards across all kitchen operations and supporting the development of team members. Working closely with the Venue Manager, the role ensures consistency, compliance, and continuous improvement across dough preparation, food service, and general back-of-house activity. To undertake your responsibilities in a manner consistent with Future Yard's Mission & Vales (link).
Reporting to:	Venue Manager
Terms and Hours of Work:	We aim to offer a minimum of 32 hours per week broken down as follows: x3 operational delivery shifts a week (18 hours) 4 hours admin a week 10 hours back of house a week Operational shifts are predominantly weeknights and weekend afternoon and evening based, with occasional day time hours for specific tasks and special events.. There is the possibility of increasing hours to 40 per week where the hours are available and requested by the staff member.
Salary:	£13.70 p/h - Pay Band B

Key Responsibilities:	Deliver Future Yard's full kitchen offer, preparing and serving food in line with established menus and service guidance, following established kitchen open and close checklists. Lead a capable, flexible kitchen team across dough, prep, service, and back-of-house operations. Support the development of kitchen staff through guidance, training, and example. With support from the Venue Manager, take ownership of kitchen operations, driving consistent standards and ongoing improvements. Lead on kitchen administration including stock taking, ordering, maintenance, procurement, and process development. Lead and maintain all back-of-house cleaning standards, ensuring a consistently clean, safe, and compliant environment. Oversee dough preparation, ensuring all processes and recipes are followed correctly. Maintain knowledge of food hygiene and allergens within the menu; training will be provided. Ensure customers receive quick, friendly service and the best possible experience. Work collaboratively and respectfully with colleagues across Future Yard's departments and teams. Support compliance with all legal obligations relating to fire safety, chemical safety, and food hygiene. Undertake reasonable additional tasks as required to support the smooth running of the kitchen and venue. This list is not exhaustive. You will from time to time be required to undertake tasks outside those described, in a manner which is reasonable.
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