

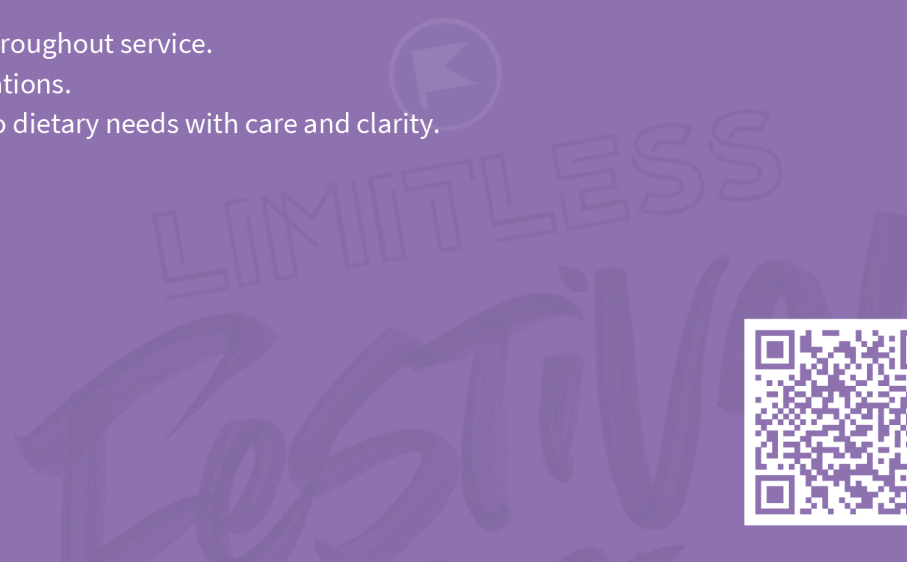
CATERING

Overview:

The Catering Team plays a key role in keeping the festival running smoothly by providing meals and refreshments to all our volunteers. This team helps make sure that every volunteer is kept well fed throughout the week and will help with serving, cooking, chopping and everything in between.

Responsibilities and requirements:

- Follow recipes and instructions set by the chefs.
- Prepare food over stoves, manage large pots, and operate fryers.
- Refill serving stations during service.
- Assist with general kitchen tasks as needed.
- Wash, peel, cut, slice, and dice ingredients for cooking.
- Work one day ahead to prepare ingredients for the next day's service.
- Assist chefs and cooks with menu item preparation.
- Handle stock rotation and monitor ingredient levels.
- Receive training in knife skills and safe food handling.
- Operate industrial dishwashers and manage the flow of clean kitchenware.
- Scrape, stack, dry, and store plates, pots, pans, and cutlery.
- Take on cleaning tasks such as floors and surface disinfection.
- Ensure tea towels are hung to dry each evening
- Maintain overall cleanliness and sanitisation of the kitchen and dining room.
- Clean and disinfect fridges, walkways, and work surfaces regularly.
- Check and restock tea and coffee stations in the dining room.
- Refill juices as needed.
- Mop floors and ensure walkways are safe and dry.
- Empty bins and manage waste disposal.
- Take and record fridge temperatures regularly.
- Be the welcoming face of the catering operation—friendly, confident, and communicative.
- Greet diners and serve food with grace, kindness, and professionalism.
- Manage portion control and communicate with the kitchen team.
- Ensure chauffeurs (hot boxes) are stocked and ready.
- Maintain and refill the salad bar.
- Keep tables clean and sanitised throughout service.
- Monitor and restock tea/coffee stations.
- Handle complaints and respond to dietary needs with care and clarity.



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- All team members are expected to support and take responsibility for the wellbeing and safety of young people and must follow emergency procedures whenever required to manage the overall event. This responsibility applies at all times, including overnight. You may be asked to provide support outside of your assigned shift, including teaching, caring for or supervising children in other teams such as the additional needs team, sports and others.

How to Apply:

If you are interested in applying for this team please follow the QR code. The application deadline is **Wednesday 1st July 2026**.

To be accepted onto this team every member needs to have a completed reference. Your referee needs to be someone who has had leadership authority over you. This preferably needs to be a youth leader, or senior leader but we will also accept a work manager or a school teacher.

Your referee needs to have known you for at least 1 year.

You must need to have a valid Child Workforce DBS check either completed by Limitless or provide one that is on the update service. The deadline to apply for a new DBS is **Monday 6th July 2026**.

You will need to complete the safeguarding training that we will send to you before coming onto site.

You will need to be on site from Tuesday 4th August and can arrive from 3pm to set up and **MUST** attend the first all teams meeting at 7pm.

If you have any questions about joining this team please email us:
team@limitlesslim.co.uk

