



Sodexo UK



#JOB-2458119



Garnerville, Garnerville,



No of positions : 1



Paid Position



40 hours per week



38000.00-40000.00 Pound sterling Annually



14/07/2026



11/08/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

URL :

<https://www.sodexojobs.co.uk/jobs/business-catering-manager-in-garnerville.18113>



Open your camera app & point here to view this ad online



Business Catering Manager

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

As Business Catering Manager, you will be responsible for leading and developing the catering team while ensuring services are delivered in line with contractual agreements, KPIs, and client expectations.

Working closely with both client stakeholders and internal teams, you will drive continuous improvement, maintain compliance, manage financial performance, and create a positive culture where people and service excellence thrive.

What You'll Be Doing

Operational Leadership

Lead the day-to-day catering operation, ensuring exceptional food and front-of-house service.

Deliver services in line with contractual KPIs, SLAs, and company standards.

Maintain consistently high operational and customer service standards.

People Management

Lead, coach, and develop a high-performing catering team.

Drive colleague engagement, performance, and ongoing training.

Manage recruitment, onboarding, and compliance, including Right to Work documentation.

Client & Commercial Management

Build strong relationships with clients and key stakeholders.

Monitor budgets, labour, food margins, and operational costs to deliver financial targets.

Identify opportunities to improve efficiency, customer satisfaction, and business performance.

Compliance & Continuous Improvement

Ensure compliance with food safety, health & safety, HR, finance, and company procedures.

Lead site audits and ensure all locations remain audit-ready.

Promote a culture of continuous improvement, innovation, and operational excellence.

What We're Looking For

Essential Requirements

Experience in a senior catering or hospitality management role.

Proven ability to lead, motivate, and develop high-performing teams.

Strong financial and commercial management skills.

Excellent communication and stakeholder management abilities.

Sound knowledge of food safety, health & safety, and compliance.

Strong organisational skills with the ability to manage multiple priorities.

Proficiency in Microsoft Office, including Excel, Outlook, and reporting tools.

Desirable

Hospitality qualification or equivalent.

IOSH qualification or equivalent.

Experience managing client relationships within contract catering or facilities management.

Train the Trainer or IFM accreditation.

Why Sodexo?

Unlimited access to an online platform offering wellbeing support

An extensive Employee Assistance Programme to help with everyday issues or life's larger problems, including legal and financial advice, support with work or personal issues impacting your wellbeing

Access to a 24hr virtual GP Service

Sodexo Discounts Scheme, offering great deals 24/7 across popular high street retailers (also open to friends and family)

Save for your future by becoming a member of the Pension Plan

Opportunities to enable colleagues to grow and succeed throughout their career at Sodexo, including a variety of learning and development tools

Bike to Work Scheme to help colleagues to do their bit for the environment whilst keeping fit

- **Sector:** accommodation and food service activities

Career Level

- Experienced [Non-Managerial]