THE CLINK RESTAURANT

Job Description
Restaurant Manager Trainer
November 2014

Overview

Full Job Title:	Restaurant Manager Trainer
Operating Company:	The Clink Restaurant Ltd
Location:	HMP Styal
Reporting to:	General Manager Trainer
Salary:	On application
Hours:	39 hours per week

About The Clink Restaurant Ltd

The aim of The Clink Charity is to reduce re-offending rates of ex-offenders by training and placing graduates upon their release into the hospitality industry. The charity represents a genuine opportunity for change, offering prisoners the chance to gain food preparation, food service and cleaning qualifications as well as experience within an exciting, operational business and in-depth guidance to find full-time employment within the hospitality industry upon release.

The Clink Charity operates the Clink Restaurant at HMP High Down, HMP Cardiff and HMP Brixton in partnership with Her Majesty's Prison Service. The Clink Charity aims to open 10 more restaurants by 2017. We are opening The Clink at HMP Styal in 2015.

About the role

The Restaurant Manager Trainer will work with the General Manager to oversee and manage the day-to-day operations of The Clink Restaurant, with the sole aim of reducing reoffending through training and assessing prisoners and evaluating their progress.

As a Restaurant Manager Trainer you must be familiar with modern teaching methods, be able to deliver a programme of teaching methodically, accurately and within a set time scale. You must be able to operate confidently in the kitchen and front of house roles.

As a Restaurant Manager Trainer, you are responsible for:

- Working in the restaurant and kitchen on a commercial basis, serving up to 12,000 members of the public every year, ensuring prisoners in training gain valuable experience whilst gaining vocational qualifications
- Implementing The Clink's Five Step Programme by recruiting up to 30 prisoners at a time who all have 6 to 18 months left of their sentence to serve
- Working with the team to train and support the prisoners who are all working towards gaining their City and Guild NVQ qualifications in Food Service, Food Preparation and Food Safety
- Keeping the team enthused and structured
- Helping trainees to gain confidence, motivation and pride

Your primary day to day tasks will include:

- Training the waiters in NVQ City & Guilds level 2 Food Service
- Training (or supporting Chefs) the chefs in NVQ City & Guilds level 2 Food Preparation

- Working with the industry volunteer trainers
- Working with other departments within the prison supporting The Clink
- Interviewing and selecting prisoners to be trained
- Supporting the General Manager, Head Chef and Support Worker
- Maintaining high standards of appearance and personal hygiene
- To work collaboratively with other Clink trainers including covering shifts on an occasional basis at other sites
- Maintain prisoner training logs with the central training administration team
- Managing Health & Safety, Fire and First Aid procedures within the restaurant

Essential Skills, Knowledge and Experience

- Previous experience of managing a commercial restaurant
- Previous experience of delivering training and assessment in the workplace
- D32 or D33 or A1 Assessor or TAQA or equivalents are essential
- V1 or D34 qualifications are desirable
- Ability to work under pressure and to meet deadlines
- Experience of facilitating student learning

Reporting lines & management expectations

You will report directly to the General Manager Trainer but also work closely with the Operations and Training teams

The Clink Information

All staff are expected to:

- Comply with all current legislation
- Comply with all prison operational policies
- To comply with The Clink Staff Handbook
- To undertake such other duties within the scope of the post as may be requested by your Manager

Special Requirements:

- Must be able to pass prison security vetting process

Benefits

- 25 days holiday plus bank holidays
- Company pension scheme
- Free meals on duty