



Food House Contingent – Front of House Manager

25th World Scout Jamboree Korea, 2023



Reports to	Food House Contingent Leader	Functional Group	Food House Contingent Management
Team	Food House Contingent Management Team	# of Direct Reports	8 - 10

Why does my role exist?

The Food House – Front of House Manager role exists to bring to life the Australian food and cultural experience for Scouts attending WSJ2023 in Korea. This is a unique opportunity to assist in the management of Australia’s first Food House as part of the expected 10-12 International Food House’s from around the world.

As part of the Food House Contingent Management Team, you will work with the Food House Contingent Manager and Logistic Manager to co-ordinate the cultural experience and dining space for all Scouts visiting our Food House. Most importantly, you get to help us create the event of a lifetime and a home away from home for an expected 600 Australian youth members.

Where do I fit in?

As Front of House Manager, you will report directly to the Food House Contingent Leader. You will be responsible for managing the dining area and the Australian cultural displays associated with front of house and the Front of House Team. The Contingent Leader will be your mentor to help you grow into this role over the next 2 years.

How much time is required?

You will be required to commit a significant amount of time for this role. The first 6 - 9 months will start high with about 2-3 hours a week as we set up the Contingent Team and our initial planning and budgeting. After this, it could be up to anything from 5+ hours per week, as we get closer to the Jamboree.

Applicants should ensure they have the flexibility in their time to be able to accommodate this significant contribution taking into account their work and study requirements. They should be available during the lead up to and the full duration of the event including pre and post tours. This is a volunteer position.



What does the role involve?

My Key Responsibilities	The Key Activities I Will Perform
Manage Front of House	<ul style="list-style-type: none">● Plan and co-ordinate front of house area● Manage and monitor cultural displays
Front of House Preparation	<ul style="list-style-type: none">● Assist with set-up of front of house dining area and cultural displays prior to the official start of the WSJ event.● Work with the Food House Contingent Management Team to identify and source cultural significant items to display front of house.
Manage Teams and Team Meetings	<ul style="list-style-type: none">● Work within your team to resolve issues and escalate to the Food House Contingent Leader as required.● Participate in the Food House Contingent processes.● Manage the front of house team including rostering for daily meal and preparations, clearing and cleaning during and after service.



What skills do I need for this position?

Essential

- Have a background as a Chef or Catering Manager with experience in menu planning and ordering

Desirable

- Ability to work as a team and mentor leaders and youth members
- Ability to think logically and laterally
- Ability to accept individual ownership/accountability
- Capable of working to tight and evolving deadlines
- Lightning-fast learner
- Experience in other major events or significant Scouting projects highly regarded
- Experience with international travel is highly regarded
- Have attended a world Scout Jamboree in the past

Personal Attributes

- Comfortable in being challenged and responding to challenges
- Perceived as humble and down to earth
- Love problem-solving and are passionate about learning and stretching yourself
- Have fantastic attention to detail and excellent communication skills

Interpersonal Skills

- Ability to build relationships and trust within the Food House Contingent Management Team, Leaders and Youth Members.

