

Sample job description for a maître d' role.

Purpose of the Role:

The maître d' plays a key role in ensuring smooth and enjoyable mealtimes for residents. This staff member, in addition to their regular duties, will help coordinate meal service, ensuring that meals are served hot, correctly portioned, and delivered to the right residents.

Key Responsibilities:

- Oversee mealtime service, ensuring it runs smoothly and efficiently.
- Work closely with kitchen staff to facilitate timely meal delivery.
- Help facilitate meal service such that each resident receives the correct meal and portion size as per their needs.
- Offer seconds where appropriate and ensure residents have enough to eat.
- Direct care staff to assist residents who need support with eating.
- Maintain a calm and positive dining atmosphere that encourages eating.

Skills & Expectations:

- Strong organisational and communication skills.
- Ability to work collaboratively with kitchen and care staff.
- Attention to detail to ensure correct meal service.
- A focus on resident dignity, choice, and wellbeing at mealtimes.

By taking on this role, the maître d' helps create a better mealtime experience, supporting residents' nutrition and reducing food waste.