



Several vacancies may be available - multiple selections may be made

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| Job Title: | Dining Facility Operations Manager (S-1667-07) |
| Location: | RAF Fairford |
| Vacancy Number: | 351151 |
| Close Date: | 07 July 2026 |
| Hours and Schedule: | 37.5 hours per week: Fixed schedule (0800-1630) |
| Hourly Pay: | £14.72 - £20.08 |

Benefits:

- **Competitive Salary:** the starting salary for this position is £14.72 per hour
- **Holiday:** 25 Days Annual Leave +8 US Federal Holidays
- **Paid Sick Leave**
- **Pension Scheme**
- **Free On-Site Parking**
- **Employee extras such as:** Life Assurance scheme, Employee Assistance Program, Specialized Training, Developmental Opportunities, Receive time off, cash, and honorary awards for significant contributions

Job Description

The primary purpose of this position is to assist the Dining Facility Operations Manager .in the daily operations of the RAF Fairford Dining Facility.

This role conducts quality assurance and contractor performance surveillance for Dining Facility Attendant, cook augmentee, and Full Food Service contracts. Utilizing Quality Assurance Surveillance Plan checklists and diverse sampling methods, you will monitor compliance across sanitation, food preparation, remote site feeding, and personnel management, while analyzing data to correct quality control weaknesses. You will inspect the kitchen, dining areas, grounds, and equipment to identify preventative maintenance needs, ensure sanitation, and secure the facility at the end of shifts. In addition, you will manage logistical and supply operations by planning daily inventory needs, warehousing backup stocks safely, securing high-value items, and managing perishable expiration dates to prevent work stoppages. Finally, you will ensure customer satisfaction by investigating complaints, enforcing authorized entry, and maintaining strict accountability for food portions, waste documentation, and meals consumed.

Qualifications and Key skills

One years Specialized experience demonstrating the key skills listed below.

- Knowledge of established techniques, procedures and requirements concerning food service operations related to the operation of the dining facility. Proficient in the use of methods and processes to develop and apply surveillance techniques for evaluating contractor's performance.
- Knowledge of standard investigative techniques and skill to evaluate facts, conditions and trends; and prepare documented reports of findings relative to contractor's performance.
- Knowledge of established plans and methods for evaluating contractor's compliance with the performance work statement and skill in applying the knowledge to determine the quality of work produced.
- Knowledge of food preparation equipment to determine replacement needs and to make design and equipment recommendations.
- Ability to execute requirements of a detailed quality assurance plan in order to monitor and evaluate services performed by the contractor against the requirements of the Performance Work Statement.
- Ability to analyze and evaluate functional performance to identify compliance with standards and provide recommendations to improve performance of readily observable conditions and services.
- Ability to communicate orally and in writing in order to explain strengths and weaknesses to management officials, prepare reports and briefings, and revise the quality assurance surveillance plan.

Other Significant facts

- You will be required to handle and safeguard sensitive information in accordance with applicable US and UK laws, rules and regulations. This position may also be coded as mission essential.
- You may be required to travel by military and/or civilian aircraft, and you may also be required to travel to the US or other country, in the performance of official duties or attend necessary training.
- You will be required to complete a 6-month probationary period.
- Start & end times may be modified due to mission needs and in accordance with organization's flexible working policies. Overtime may be required and you may be assigned other duties not included in this position description, but that are appropriate to the grade and skill set of the incumbent.
- You will be required complete ServeSafe and Food Safety Training, and may be required to undertake other training as directed by management

NOTE: You will require a security clearance and a right to work in the UK

This position may have certain restrictions on US citizens including US dual nationals due to the Status of Forces Agreement. For additional information contact the LNDH team on 01638 544955.

LNDH Application: <https://forms.osi.apps.mil/r/HiHn37upJw>

Supporting Documents to be submitted via email to 100fss.fsmc6@us.af.mil

