



Glasgow 2026 Commonwealth Games – Job Description

Job title:	Catering & Recycling Manager (Non-Competition Venues)
Division:	Operations
Department:	Games Services and Workforce
Reports to:	Senior Catering Manager
Location:	Glasgow

Background to the Glasgow 2026 Commonwealth Games

In July and August 2026, Glasgow will host the Commonwealth Games. Approximately 3000 athletes and team officials from up to 74 nations and territories across the Commonwealth will come together in a 11-day celebration of sport and culture. Events will take place across Glasgow, entertaining around 500,000 ticketed spectators and reaching a global broadcast audience of more than one billion.

Glasgow 2026 Limited, the Organising Company (the OC), is signatory to the Host Collaboration Agreement (HCA) with the Commonwealth Games Federation (CGF) and Commonwealth Games Scotland (CGS) and each have key parts to play in the planning and delivery of the 2026 Commonwealth Games, both individually and collectively, to ensure that the new format 2026 Commonwealth Games are a huge success.

The Glasgow 2026 Commonwealth Games will deliver a new event model, fuelled by the success of 2014 and building on its legacy. Activating the Glasgow 2026 brand, building mass awareness of the Games in the city, at home and overseas, driving ticket sales and delivering first-class CRM are essential to the success of the project as well as delivering first-class athlete and audience experience.

We are looking for an enthusiastic and positive individual, with a desire to achieve the highest possible standards for themselves, for Glasgow 2026 and for everyone involved in the Commonwealth Games.

This is an opportunity to be at the heart of a world-class event, working with passionate professionals and visionary leaders who are committed to showcasing Scotland on the international stage as well as delivering excellence for athletes and local communities.

Role Summary / Key Accountabilities

KEY RESPONSIBILITIES

- Demonstrate strong contract management skills to ensure the successful planning and delivery of catering and recycling operations at the various Accommodation and select Non-Competition Venues.
- Responsible for catering operational planning, contract execution and issue resolution across multiple client groups but primarily Athletes and Team Officials



- Act as an overarching conduit to ensure all catering and operational plans are seamlessly integrated and fully aligned across functions, applying a no-gaps approach supported by clear accountabilities, defined roles, and consistent implementation guidelines.
- Apply a no-gaps approach to planning and delivery, establishing clear lines of accountability, and implementing standardised menu requirements and variety to promote transparency, consistency, and ownership throughout the process.
- Provide guidance and expertise in relation to Athlete and Team Officials menu development including nutritional guidance.
- Ensure that all menus reflect a diverse and multicultural offering, authentically representing global cuisines through the use of genuine ingredients, traditional preparation methods, and culturally respectful presentation.
- Lead the review and evaluation of menu offerings, providing strategic recommendations to maintain a multicultural, high-quality, and performance-focused dining experience for athletes and teams.
- Conduct space reviews to refine and integrate spaces where possible, integrate dining and service areas where feasible, ensuring a comfortable, efficient, and enjoyable dining experience for all athletes through thoughtful layout, flow, and atmosphere enhancements.
- Develop strong working relationships and establish a clear and concise responsibility matrix with CSE and the Accommodation providers.
- Ensure contracted Accommodation catering providers satisfy pre-agreed menu offerings including special dietary and nutritional information to serve the needs of a variety of Client Groups including Athletes and Team Officials, Technical Officials, Games Family and Media.
- Continual review of Athlete and Team Official numbers throughout planning based on the expertise of the Accommodations Team
- Support in the development of an overarching Accommodation Catering policy and procedures
- Develop and maintain strong working relationships with CGA nutritionists and commercial sponsors, and ensure all stakeholders are aware of sponsor agreements
- Drive accountability of the Accommodation provider ensuring Catering operational readiness
- Contract management of appointed providers including monitoring and reporting on the progress of pre-agreed contract timelines, contingencies, scope changes and milestones
- Ensure compliance with OC contract terms, policies and procedures and relevant licensing and legislation
- Conduct post Games reporting and reconciliation to close out catering contracts
- Effectively contribute to the documentation of key Catering information for the Transfer of Games Knowledge required by Commonwealth Sport

The employee will be responsible for adhering to all company health and safety policies and procedures. Responsibilities of the role will evolve during the lifespan of the



Organising Company, and it is likely that the role profile will evolve with the changing needs of the OC.

Knowledge & Experience

Person Specification

Essential:

- Ability to work within a multi-disciplinary organisation and to build active, cooperative partnerships with external organisations in an integrated manner
- Proven capability in translating client requirements into efficient catering solutions and delivery
- Ability to define and deliver operational requirements
- Understanding of contract management
- Demonstrate experience working within a fast-paced, multi-sport, project-based environment with set timelines or premier hotel environment
- Experience in a management position in a food and beverage or hospitality role
- Exhibit a genuine passion for food and beverage excellence, combined with comprehensive knowledge of nutrition, performance-based diets, and the cultural significance of food in enhancing the overall athlete experience.
- Demonstrate sound knowledge of food and beverage budgeting within a hotel or large-scale catering environment, ensuring effective cost control and resource allocation.
- Dynamic, self-motivated and innovative
- Excellent interpersonal, oral and written skills
- Ability to work within a multi-disciplinary organisation and to build active, cooperative partnerships with external stakeholders, internal departments in an integrated manner
- Demonstrates an understanding of sustainability principles, including environmentally responsible sourcing, waste reduction, and resource efficiency in food and beverage operations.
- Demonstrate strong negotiation skills to effectively manage relationships, contracts, and service agreements.
- Ability to translate client needs into efficient catering operations
- Excellent organisational, administrative and time-management skills
- Proven ability to problem-solve and make critical decisions
- Skilled in the use of Microsoft 365 Office suite of programmes

Desirable:

- Diploma/degree in Hospitality, Sports Nutrition, Hotel Management, Food Technology or related area



- 8+ years of experience in high-end catering, banquets, or luxury hospitality.
- Proven leadership in managing large-scale events and high-volume kitchen operations.
- Strong culinary creativity with an eye for presentation and innovation.
- The ability to make positive decisions based on Technical knowledge

Personal Characteristics

- One Team approach – loyal and respectful to colleagues and partners.
- A high level of responsibility and accountability, acts in the interests of Glasgow 2026
- Highly collaborative, taking time to engage with a wider range of individuals
- Exhibit genuine enthusiasm for food and beverage excellence, an understanding of local and sustainable cuisine to support creating diverse, culturally authentic menus that support health, performance, and enjoyment.
- Demonstrate a strong understanding of nutrition, including dietary requirements, performance-based needs, and balanced meal planning.
- Demonstrate a thorough understanding of food safety principles, including hygiene standards, safe food handling, and regulatory compliance.
- Demonstrates knowledge of the hotel food and beverage service industry, including operational standards, service delivery, and guest experience expectations.
- Results driven and highly motivated.
- Displays a friendly, positive, can-do attitude
- Possesses first class communication and tactful, diplomatic influencing skills
- An informed, fair decision-maker, who places value on equality, diversity and inclusion.
- Calm and resilient under pressure