



## EVENTCATERERS

### Senior Chef – York Racecourse

We are recruiting a self-motivated Senior Chef, who is ready for a new professional challenge

#### JOB ROLE

- In collaboration with the Head Chef and the team you will ensure consistency of producing bespoke menus/dishes as per our customer needs
- Supervise the running of a kitchen. Preparation and service of assigned functions & hospitality to an accepted level
- Along with the team, assist with menu planning, stock rotation and work to deliver the GP set for the site
- Along with the team you will be asked to supervise, train, manage, organise & motivate junior chefs & kitchen porters
- Along with the team you will be responsible to keep in line with menu specifications for quality, cost, allergen purposes
- You are responsible for maintaining good food hygiene practices and due diligence as designated by legislation and the company's specification to include all HACCP recording and documentation

#### CANDIDATE PROFILE

- You will have gained previous working knowledge within a similar multi-unit, fast paced, high end hotel/hospitality/retail or catering environment which is a close fit with York Racecourse's level of catering
- Being an inspirational leader, you will be able to motivate and communicate at all levels and commit to sharing your knowledge and skills within our service and kitchen teams
- You will have very strong people management and communication skills with the ability to lead a team
- Possess a sense of urgency and a can do attitude with a focus on continuous improvement

#### SALARY AND BENEFITS

- Excellent salary and benefits
- Exceptional opportunity for personal training and development
- Internal transfer and promotion opportunities
- Meals on duty

#### JOB TYPE

Full time

#### HOW TO APPLY

If you would like to find out more details and express your interest in this vacancy then please contact Andrew Donohue via email at [Andrew.donohue@cgceventcaterers.co.uk](mailto:Andrew.donohue@cgceventcaterers.co.uk)