



## EVENTCATERERS

### EVENT CHEF

We are now recruiting chefs to work on a casual basis at York Racecourse and at our outside catering events for the 2022 season. This is an exciting and fast-paced role in a thriving, busy environment. We offer a large variety of catering styles and the highest level of service is expected. Benefits include a good rate of pay, accommodation provided and online training courses offered. Own transport is advantageous as there are some early morning starts and some of our venues are not easily accessible by public transport. A contribution to mileage is available.

#### KEY AREAS OF RESPONSIBILITY:

- To provide a first class food experience to our discerning clients.
- Preparing bespoke menus to a consistently high standard.
- To complete any paperwork efficiently, adhering to food safety and allergen policies.
- Liaising with the kitchen and front of house.

Our areas of work include hospitality suites, restaurants, banqueting and retail outlets.

#### SKILLS & COMPETENCIES REQUIRED:

- Experience of working at racecourses or large venues is desirable.
- Good attention to detail and organisational skills.
- The ability to stay calm under pressure and a team player.
- Ability to adapt to change and have a flexible approach.
- A can do attitude and focus on continuous improvement.
- Level 2 or above food safety qualification.

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#### REPORTING TO

Group Executive Chef

#### JOB TYPE

Casual

#### KEY CONTACT – Send your CV to:

Rachel Kirkpatrick

[Rachel.kirkpatrick@cgceventcaterers.co.uk](mailto:Rachel.kirkpatrick@cgceventcaterers.co.uk)

07553 665 334