



EVENTCATERERS

Lead Kitchen Manager – Outside Catering Division, Leeds – Job overview

We are looking for an experienced lead kitchen manager to take responsibility for process systems, orders and efficient running of our core production unit alongside the Senior Head chef. The role will also take responsibility for the ongoing running of our Outside Catering and on site events.

KEY ACCOUNTABILITIES

- To manage the central production kitchen; forward planning and working to strict deadlines.
- Responsibility for maintaining good food hygiene practices and due diligence procedures as designated by legislation and the company's own specification as set by the food safety manager.
- Cover production kitchen in senior head chef's absence.
- To organise personnel and motivate the team.
- Work, support, mentor and guide chefs on Outside Catering with a hand on approach. To make sure everyone is operating within the company's policies and the food safety management system.
- Delivering all GP targets across the division.
- Maintaining the company's reputation, acting as a brand ambassador, whilst maximising opportunities.
- Keeping abreast of industry developments, best practice and new ways of working.
- Assist the chef rota planner to make sure all events are covered and last minute changes are covered all within budget.
- Managing all allergen/intolerance requests are met for all events within company guide lines.
- Ensure housekeeping of Outside Catering is kept to a high standard.
- Working with the senior head chef to make sure food quality standards are checked before items leave production and remain high on sites.
- Control and analyse food returns from sites for completeness.

SKILLS & COMPETENCIES REQUIRED

- You will have gained previous working knowledge within a similar multi-unit, fast paced, high end catering environment which is a close fit with Outside Catering.
- Being an inspirational leader, you will be able to motivate a team and communicate at all levels.
- You will have very strong people management and communication skills with the ability to build and lead a team.
- You will possess a sense of urgency, a can do attitude with a focus on continuous improvement to drive the business forward.
- Excellent time management skills.
- Good financial skills and knowledge of costing.
- IT literate.
- Full clean driving licence.

ADDITIONAL INFORMATION

- Due to the nature of the role there will be a requirement to work unsociable hours, including evenings and weekends.
- Eligibility – In line with the requirements of the Asylum & Immigration Act 1996, all applicants must be eligible to live and work in the UK. Documented evidence of eligibility will be required from candidates as part of the recruitment process

SALARY & BENEFITS

- Competitive salary
- Exceptional opportunity for personal training and development

REPORTING TO

The Executive Chef

HOW TO APPLY

If you would like to find out more details and express your interest in this vacancy then please contact Tim Wray via email at tim.wray@cgceventcaterers.co.uk by Tuesday 31st May 2022