



## EVENTCATERERS

### Senior Head Chef – Outside Catering Division, Leeds - Job overview

The successful candidate will assist our Executive Chef & Senior Management team in leading our brigade of chefs in exceeding the food & beverage standards across the division. This includes all operational, financial & food safety management targets & systems.

#### KEY ACCOUNTABILITIES

- To lead the team; ensuring consistency in the production of bespoke menus, as per our customers' needs
- To manage our central production kitchen; preparation, forward planning & working to strict deadlines will be key
- To organise personnel & motivate the team
- To place orders & work closely with our supplier base
- To receive deliveries & to check produce for quality
- To ensure the quality of food delivered to all our sites is consistent & to an excellent standard
- To plan menus, manage stock rotation & deliver the division's GP targets
- To adhere to menu specifications for quality, cost, food safety & allergen purposes
- Responsibility for maintaining good food hygiene practices & due diligence procedures as designated by legislation & the company's own specification as set out by the Food Safety Manager
- Any other relevant duties as assigned by the Senior Management team

#### SKILLS & COMPETENCIES REQUIRED

- 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 outside catering
- Being an inspirational leader, you will be able to motivate a team & communicate at all levels. You will commit to sharing your knowledge & skills within our service & kitchen teams
- You will have very strong people management & communication skills with the ability to build & 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
- Innovative & forward thinking with creative flair
- Excellent time management skills
- Good financial skills & knowledge of costings
- Full clean driving license
- IT literate

#### ADDITIONAL INFORMATION

- Due to the nature of the role there will be a requirement to work unsociable hours, including evenings & weekends.
- Eligibility – In line with the requirements of the Asylum & Immigration Act 1996, all applicants must be eligible to live & 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 & development

#### REPORTING TO

The Executive Chef & Group Executive Chef

#### HOW TO APPLY

If you would like to find out more details & express your interest in this vacancy then please contact Tim Wray via email at [tim.wray@cgceventcaterers.co.uk](mailto:tim.wray@cgceventcaterers.co.uk) by Tuesday 31<sup>st</sup> May 2022