



Position Description

Position Title: Events Head Chef
Department: Outside Catering
Location: Central Production Unit, Garforth
Reporting to: Executive Head Chef
Working hours: 48
Date Prepared: 9th June 2025

CGC Event Caterers is a long-established caterer with decades of experience in the hospitality industry. We operate at venues of all sizes and have exclusivity at prominent sporting, entertainment and cultural locations across the UK and is also the European Catering Division for ASM Global, the global leader in the delivery of live entertainment and events.

In the UK, we operate at the following venues:

- Eight Yorkshire Racecourses including the world-famous York Racecourse
- Yorkshire Event Centre – Harrogate
- The Sun Pavilion – Harrogate
- LNER Community Stadium – York
- Theatre Royal and Royal Concert Hall – Nottingham

POSITION PURPOSE

The role will be to ensure the facility operates efficiently and in line with budgets and the highest standards of customer service achieved. You will be responsible for the running of the kitchen. To support in delivering special events, monitoring and maintenance of culinary standards, also ensuring all CGC procedures and systems are being adhered to.

KEY RESPONSIBILITIES

- Leading, directing, and co-ordinating a team of onsite Chefs
- Ensuring the smooth delivery of all culinary packages to our clients
- Ensuring that all company procedures and protocols are adhered to
- Maintaining positive and professional lines of communication with all members of the front of house and management team
- Ensuring all SOPs and guidelines are followed
- Supporting in ensuring the facility operates efficiently and in line with budgets

PERSON SPECIFICATION

- Highly skilled & experienced Chef, who is comfortable with the responsibility of leading a Kitchen team in all aspects of Catering at a variety of sites.
- A passionate and dedicated individual, with a great appetite to develop themselves and those around them.
- Exceptional background in high end catering
- The ability to work in a fast paced and high-pressure environment.
- Currently hold a Head or Sous Chef Position within a similar organisation or Outside Catering Company.
- Availability to drive and have your own transport would be an advantage.



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BENEFITS

- 25 days holiday
- Life assurance
- Pension
- Healthshield - Health cash plan
- Free on-site parking
- Employee Assistance Programme
- Employee Recognition Programme

GENERAL INFORMATION

The requirements of the business are such that it is necessary to have a high degree of flexibility and therefore some evening and weekend work will be required and some business-related travel to be able to work at our venues and operational sites will be required.