



Position Description

Position Title: Events Chef
Department: Outside Catering
Location: Central Production Unit, Garforth
Reporting to: Executive Head Chef
Working hours: 48
Date Prepared: 22/10/2025

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

- Previous chef experience, ideally within outside catering, events or banqueting.
- Comfortable with commuting to and from venues and events.
- A passionate and dedicated individual, with a great appetite to develop themselves and those around them
- Strong organizational and time management skills.
- The ability to work in a fast paced and high-pressure environment
- Knowledge of food hygiene and safety regulations (Level 2 or above certification preferred).
- Full, clean driving license is preferred

PERSON SPECIFICATION

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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



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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.