

# Production Chef

Where Manchester meets the world...

Manchester Central is an award-winning, globally renowned venue in the heart of one of the world's most vibrant cities. This iconic convention centre offers world class flexibility and state-of-the-art facilities that provide a dynamic venue for some of the world's leading conferences, exhibitions and events.

It is fundamental to our continued business growth that we have a compelling people strategy to help us realise our challenging company goals. This role will play an important part in sustaining our continued business growth.

## Production Chef

**Competitive salary up to £26,000pa / 25 days holiday plus bank holidays / contributory pension scheme / discounted car parking**

Manchester Central is pleased to announce the vacancy of a Production Chef. Reporting directly to the Head Chef, this role is working on a full time, permanent basis.

Your duties and responsibilities will include but are not limited to:

- Assisting in managing the day-to-day operation of the kitchen, coordinating food production schedules and ensuring the highest level of food quality, taste and presentation
- Leading actual food preparation
- Controlling food cost by maintaining regime on recipes, assisting in training kitchen staff on the proper methods of food preparation and handling, by training kitchen, front of house and back of house staff on how to handle leftover food items
- In conjunction with the Head Chef, establishing goals for the kitchen, anticipate and resolve problems concerning all facets of the kitchen, anticipate trends, enact approved profit-oriented and cost saving ideas/activities
- Working with the Head Chef, developing menus & creating and ensuring adherence to recipes and product specifications. Training kitchen staff on all new menus
- Completing daily food orders based upon scheduled events and projected levels of business

The ideal candidate will have:

- Previously worked in a similar role
- The ability to train and inspire

You must:

- Be able to lead but also be "hands on"

An intermediate food hygiene certificate would be beneficial to the role

**To apply for this exciting opportunity, please send a CV and covering letter including details of your current salary and two references to:**

Ref: Pastry Chef

FAO: HR Team

Email: [careers@manchestercentral.co.uk](mailto:careers@manchestercentral.co.uk)

Closing date for applications: 26 August 2021 (5PM) We reserve the right to bring this date forward if a sufficient number of suitable applications are received

Manchester Central is an equal opportunities employer. All applicants who meet the essential criteria and identify as having a disability in their covering letter will be guaranteed an interview.

# JOB DESCRIPTION

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## Pastry Chef

<b>SALARY</b>	£26,000 gross per annum
<b>HOURS</b>	40 hours per week
<b>WORKING PATTERN</b>	<b>Monday to Sunday – 5 days out of 7</b>
<b>LOCATION AND BUSINESS AREA</b>	Manchester Central - Hospitality
<b>AIM OF THE ROLE:</b>	To produce creative and high standards of food for the hospitality, banqueting, retail & stand catering across all MCCC sites.
<b>DIRECTLY RESPONSIBLE TO:</b>	Head Chef
<b>DIRECTLY RESPONSIBLE FOR:</b>	

## MAIN AREAS OF RESPONSIBILITY

### You'll be responsible for:

- Complying with Standards of Service and assisting in assuring the same from all kitchen staff
- Assisting in managing the day-to-day operation of the kitchen, coordinating food production schedules and ensuring the highest level of food quality, taste and presentation
- Leading actual food preparation, producing food consistently of a high quality, taste and presentation and expedite during peak times as needed
- Controlling food cost by maintaining regime on recipes, assisting in training kitchen staff on the proper methods of food preparation and handling, by training kitchen, front of house and back of house staff on how to handle leftover food items
- Ensuring that all kitchen employees consistently adhere to uniform, grooming and appearance standards
- In conjunction with the Head Chef, establishing goals for the kitchen, anticipate and resolve problems concerning all facets of the kitchen, anticipate trends, enact approved profit-oriented and cost saving ideas/activities
- In conjunction with the Head Chef, developing menus & creating and ensuring adherence to recipes and product specifications. Training kitchen staff on all new menus
- Maintaining effective communication within the kitchen, be responsive to staff suggestions and concerns and work to resolve problems
- Completing daily food orders based upon scheduled events and projected levels of business
- Conducting daily inspections of the entire kitchen/dishwashing areas and coolers and promptly act to correct deficiencies found during inspection
- Ensuring standards of food hygiene, health and safety & Hawk Safety are monitored and continually upgraded at the standard required by the business in accordance with legislation

## About us:

# Our purpose is to connect people, ideas, and business through meaningful and rich experiences.

Our customers choose Manchester Central because of the experiences we help them to create. We help them to make something happen – the energy and connection that creates memories.

We help them to grow their businesses – connecting with their customers, partners, suppliers, and employees. We bring people together to share ideas and make plans. We pay attention to the details so our clients can pay attention to their guests. What makes us different is the creativity, professional delivery expertise and passion of our team.

## The qualities of our people:

Our people are pretty fabulous. They really love our industry, our customers, and what we do. We have high expectations of each other and live up to the standards we've set.

The people who are happiest working for us want to get stuck in and make things happen for a great purpose. They want the challenge of a fast pace, lots of energy and a great team to work with.

### **We are a special group who have chosen to work together, and we share these characteristics:**

**Expert & specialist.** We're highly respected and super proud of our level of expertise – making the complexity of what we do look effortless.

**Flexible.** We're all about innovation and trying new ways to create experiences for customers. We're really flexible to meet our customer's needs.

**Positive and energetic.** There's a great energy across the business and sense of teamwork - it feels like a family. We have fun at work and there's plenty of social activity.

**Ready to grow.** Careers are important to us too – some of our senior leaders started out as team members and then progressed their careers.

If people move on from working with us, they'll always have improved their skills and experience along the way.

**Committed.** Our people show huge levels of commitment for our customers and they're determined to get the job done. Events always build up to a crescendo of activity, so it's not always easy. Even when there's pressure it's still a great place to work.

We have a Code of Conduct sets out the right way to do business at Manchester Central. The reputation and integrity of our business is based on all of the decisions we've made, the way we manage our business and what we deliver. These actions and decisions have built up the trust we've earned with our customers, suppliers, communities and colleagues.

Our people pay attention to respect in our workplace, doing the right thing and safeguarding our company and each other.

# Person Specification

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Education and Qualifications	Essential	Desirable
Valid intermediate food hygiene certificate	✓	
Knowledge		
Product development	✓	
Experience		
Working in a similar role	✓	
Skills		
Passion for food	✓	
Ability to train and inspire	✓	
Ability to lead but also be “hands on”	✓	
Strong organisational skills	✓	
Good people management skills	✓	
Recognising potential problems and identifying and carrying out effective solutions	✓	
Personal Attributes		
Enjoys working in a fast-paced environment	✓	
Self-motivated but with the ability to work as part of a team.	✓	
Approachable	✓	
Passion for delivering excellent levels of customer service	✓	
Willingness to undertake a flexible working pattern as needed by the business.	✓	