

## Casual Chef

### Manchester Central

Manchester Central is an award-winning venue in the heart of one of Europe's most vibrant cities; our vaulted arches and station clock have made our venue an iconic city feature for more than 140 years.

Our experienced team of professionals lead the industry with unrivalled service standards to help our clients create engaging, memorable experiences at events of all shapes and sizes.

### Your Role

Manchester Central is pleased to announce that it is expanding its team of Casual Chefs.

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

- Preparing, cooking and serving high quality menus.
- Delivering menu items to the required specification and standards.

The ideal candidate will have:

- Experience within a comparable role.
- Good time management skills and the ability to meet deadlines.
- Excellent working knowledge of kitchen operations and health and safety legislation.

You must be:

- Passionate and hardworking.
- Able to meet production targets and service deadlines.
- Able to work within a team

An intermediate food hygiene certificate would be beneficial for the role.

### Apply

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

Ref: Casual Chef

ROP: £13.00 per hour

FAO: HR Team

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

Closing date for applications: 05/05/22 (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.