

Café Chef

Runway Visitor Park (located at Manchester Airport)

We are currently looking for a Café Chef to work at Runway Visitor Park.

Runway Visitor Park is one of the North West's most popular outdoor attractions. Providing the perfect location for families and enthusiasts to watch the take-off and landing of planes at Manchester Airport, the venue also includes a playground, café, aviation shop and conference facilities.

The café and conference facilities are managed by Manchester Central.

The Role

Competitive salary up to £22,000pa / 25 days holiday plus bank holidays / contributory pension scheme / free car parking

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:

- Managing the day-to-day operation of the kitchen
- Coordinating food production and service whilst ensuring the highest level of food quality, taste, and presentation
- Participate in actual food preparation and service

The ideal candidate will have:

- Experience as a Chef in a full-service restaurant and be dedicated to food quality and control
- A passion for food
- Excellent communication and organisational skills

You must:

- Enjoy working in a fast paced environment
- Positive and proactive attitude with a desire to make a difference

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: Café Chef - RVP

FAO: HR Team

Email: careers@manchestercentral.co.uk

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

Café Chef – Runway Visitor Park

Salary:	Up to £22,000pa
Hours:	40 hours per week
Working pattern:	Monday to Sunday 5 days out of 7
Location and business area:	Runway Visitor Park - Hospitality
Aim of the role:	Responsible for the day to day running and food production within the Runway Visitor Park café kitchen.
Directly responsible to:	Head Chef & Catering Manager
Directly responsible for:	General Assistant

Main areas of responsibility

- Managing the day-to-day operation of the kitchen, coordinate food production and service, and ensure highest level of food quality, taste and presentation.
- Participate in actual food preparation and service, produce food to a consistently high quality, taste, and presentation, and expedite during peak times as needed.
- Control food costs and wastage by ensuring agreed methods of food preparation and service and that recipes are followed correctly.
- Consistently adhere to uniform, grooming and appearance standards.
- The Café Chef must maintain effective communication within the kitchen, be responsive to the Catering Manager's suggestions and concerns and work to resolve problems.
- Complete daily food orders based upon projected levels of business and liaise with the Catering Manager for food orders.
- Conduct daily checks of the entire kitchen/dishwashing areas and maintain temperature controls, promptly act to correct any deficiencies found during inspection.
- Ensure standards of food hygiene, health and safety are monitored and recorded to the standard required by the business in accordance with legislation.
- Ensure customer requests and feedback, are responded to promptly.
- Develop a positive and direct relationship with all colleagues.
- Provide quality food products consistently for all customers by adhering to all recipe and presentation standards.
- Always work in a clean and tidy manner.
- Undertake training as required.
- Always maintain a positive and proactive attitude.

About us:

The café and conference facilities at Runway Visitor Park are managed by Manchester Central.

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 customers 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

Education	Essential	Desirable
Level 2 Food Safety Certificate	✓	
Intermediate Food Hygiene Certificate		✓
Experience		
Fast-paced retail kitchen setting	✓	
Ability to anticipate food stocks and ordering	✓	
Experience within food safety	✓	
Recognising potential problems and identifying & carrying out effective solutions	✓	
Product Development		✓
Skills		
Ability to train others	✓	
Ability to lead but be “hands on”	✓	
Competent multitasker	✓	
Personal Attributes		
Enjoys working in a fast-paced environment	✓	
Positive and proactive attitude with a desire to make a difference	✓	
Passion for food	✓	
Flexible	✓	
Professional	✓	