

Lead Production Chef

Manchester Central Convention Complex

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

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

- The day to day production of all catering within the business, producing the highest standard of cuisine at all times.
- Establishing goals for the kitchen, anticipating and resolving problems, anticipating trends, enact approved profit-oriented and cost saving ideas/activities in conjunction with the Head Chef
- Ensuring standards of food hygiene, health and safety and food safety are monitored and continually upgraded as required by the business in accordance with legislation

The ideal candidate will have:

- Experience of working within a large hospitality and banqueting establishment
- Product development knowledge
- Have the ability to train and inspire others
- Good people management skills

You must be:

- Self-motivated with the ability to demonstrate strong organisational skills
- Able to lead but also be "hands on".
- Approachable

Apply

To apply for this exciting opportunity, please send a CV and covering letter to:

Ref: Lead Production Chef

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

Lead Production Chef

| | |
|------------------------------------|--|
| Salary: | Up to £26,000pa |
| Hours: | 40 hours per week |
| Working pattern: | Monday to Sunday 5 days out of 7 |
| Location and business area: | Manchester Central - Hospitality |
| Aim of the role: | <p>The day to day production of all catering within the business, producing the highest standard of cuisine at all times. The creative production and high standard of all food. This includes hospitality, banqueting, retail & stand catering across all MCCC sites.</p> <p>The Lead Production Chef is responsible for the monitoring and upkeep of Health and Safety requirements and food safety requirements in accordance with the food safety policy and statutory legislation and obligations.</p> <p>Outside of the kitchen, the Lead Production Chef will have a hand in apprenticeship development schemes, with assistance from local colleges and national curriculums</p> |
| Directly responsible to: | Head Chef |
| Directly responsible for: | N/A |

Main areas of responsibility

- Comply with Standards of Service and assist in assuring the same from all kitchen employees
- Assist in managing the day-to-day operation of the kitchen, coordinate food production schedules and ensure highest level of food quality, taste and presentation
- Lead actual food preparation, produce food consistently high quality, taste and presentation and expedite during peak times as needed
- Control 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
- Ensure that all kitchen employees consistently adhere to uniform, grooming and appearance standards
- In conjunction with the Head Chef, establish 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, develop menus & create and ensure adherence to recipes and product specifications. Train kitchen employees on all new menus
- Maintain effective communication within the kitchen, be responsive to employee suggestions and concerns and work to resolve problems
- Complete daily food orders based upon scheduled events and projected levels of business
- Conduct daily inspections of the entire kitchen/dishwashing areas and coolers and promptly act to correct deficiencies found during inspection
- Ensure 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 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 |
|---|-----------|-----------|
| Valid intermediate food hygiene certificate | ✓ | |
| Experience | | |
| Recognising potential problems and identifying and carrying out effective solutions | ✓ | |
| Large hospitality and banqueting establishment | | ✓ |
| Knowledge | | |
| Product development | ✓ | |
| Skills | | |
| Passion for food | ✓ | |
| Self-motivated with the ability to demonstrate strong organizational skills | ✓ | |
| Ability to lead but be “hands on” | ✓ | |
| Ability to train and inspire others | ✓ | |
| Good people management skills | ✓ | |
| Personal Attributes | | |
| Passion for food | ✓ | |
| Approachable | ✓ | |
| Reliable | ✓ | |
| Flexible | ✓ | |