

Senior Sous 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

Competitive salary up to £40,000pa / 25 days holiday plus bank holidays / contributory pension scheme / discounted car parking

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

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

- Managing all aspects of the kitchen operation on a day-to-day basis and in the absence of the Head Chef
- A high standard of food preparation and monitoring the quality of all catering across all sites
- Overseeing the monthly kitchen stock takes with the assistance of the Kitchen Business Administrator and Head Chef
- Implementing new dishes & concepts, including menu planning and recipes.
- Leading and supervising all systems that are in place and adhered to regarding quality control, stock rotation and dietary requirements

The ideal candidate will have:

- Excellent communication skills
- Meticulous attention to detail to ensure Manchester Central's standards are adhered to
- Experience of running busy kitchens with large staffing numbers

You must:

- Be committed to delivering high standards with enthusiasm
- Be an excellent people manager

A food hygiene certificate would be beneficial to 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: Senior Sous Chef

FAO: HR Team

Email: careers@manchestercentral.co.uk

Closing date for applications: xx (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

Senior Sous Chef

SALARY	£40,000 gross per annum
HOURS	40 hours per week
WORKING PATTERN	Monday to Sunday – 5 days out of 7
LOCATION AND BUSINESS AREA	Manchester Central – Hospitality- All sites
AIM OF THE ROLE:	To be responsible for all aspects of the day to day running of all production and service of all catering items within the Manchester Central business.
DIRECTLY RESPONSIBLE TO:	Executive Chef
DIRECTLY RESPONSIBLE FOR:	Kitchen Apprentice, Direct Casuals, Kitchen Porters

MAIN AREAS OF RESPONSIBILITY

You'll be responsible for:

- Managing all aspects of the kitchen operation on a day-to-day basis and in the absence of the Head Chef.
- A high standard of food preparation and monitoring the quality of all catering operations across all sites.
- Overseeing the monthly kitchen stock takes with the assistance of the Kitchen Manager and Head Chef.
- Daily monitoring of all food safety systems and policies.
- Implementing new dishes & concepts, including menu planning and recipes.
- Assisting in the writing and designing of all new menu items and catering concepts.
- Planning and rostering of all kitchen staff in the absence of the head chef, including monitoring of the Humanforce system.
- Leading and supervising all systems that are in place and are adhered to regarding quality control, stock rotation and dietary requirements
- Ensuring that all dishes from the menu are cooked, using correct recipes templates and are presented to the highest standards.
- Ensuring the efficient and smooth running of all the kitchens and events.
- Promoting and maintaining good working relationships throughout the catering team and FOH team.
- Managing the day-to-day activities of the Lead Production Chefs, Casual chefs, Apprentice chefs, kitchen porters and general assistants, paying particular attention to the allocation of their duties and specific tasks.
- Undertaking a mentoring and coaching role to support the development of all members of the catering team.
- Monitoring performance within the department and participating in the annual appraisal process in liaison with the senior chefs.
- Maintaining an up-to-date knowledge of all relevant legislation, Company policies and procedures.
- A hands on approach within the kitchen, assisting in preparation and planning on all events where needed.

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

Education and Qualifications	Essential	Desirable
Valid intermediate food hygiene certificate		✓
Experience		
Experience of running busy kitchens with large staffing numbers	✓	
Previous experience within a large venue with large hospitality and banqueting experience	✓	
Menu planning and cost control	✓	
Proven people management skills	✓	
Knowledge		
High knowledge of food safety laws and legislations		
Up-to-date knowledge of new and future food trends		
Skills		
Passion for food	✓	
Approachable	✓	
Organised	✓	
Ability to motivate and lead a team	✓	
Personal Attributes		
Enjoys working in a fast-paced environment	✓	
Self-motivated but with the ability to work as part of a team.	✓	
Passion for delivering excellent levels of customer service	✓	
Willingness to undertake a flexible working pattern as needed by the business.	✓	