

HEAD OF PRODUCTION, EVENTS

WE'RE LOOKING FOR:

A driven and experienced chef, who will be our second-in-command in the kitchen, assisting the chef director. They will be responsible for the day-to-day culinary operations, including menu creation, food purchasing, and maintenance of quality standards.

YOU'D BE WORKING FOR:

An expanding catering company producing exceptional modern food for a range of events, festivals, weddings and shoot catering. Run by a husband-and-wife team, we're a family business with a focus on using and developing the best products to create exceptional food and events. In our people, the focus is to ensure we utilise all team members' best skills, making sure we're all proud of what we do and what we produce.

YOU'D BE RESPONSIBLE FOR:

- Manage kitchen production and delivery of events
- Producing high quality plates both design and taste wise
- Ensuring that the kitchen operates in a timely way that meets our quality standards
- Fill in for the Executive Chef in planning and directing food preparation when necessary
- Resourcefully solve any issues that arise and seize control of any problematic situation
- Manage and train kitchen staff, establish working schedule and assess staff's performance
- Order supplies to stock inventory appropriately
- Comply with and enforce sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

YOU MUST HAVE:

- A minimum 2 years' experience in people management
- Excellent communication skills
- Excellent time management
- Supportive / Team player
- Demonstrate high level of organisation.
- Excellent record keeping.
- To be willing to work the hours and the needs of the business.

WE WILL PROVIDE:

- Overtime for all hours worked above contracted 45 hours
- 28 days paid holiday
- Daily lunch
- Development, grow with our company
- Permanent role
- Based in Leyton, or on site. Remote work can be approved on occasion
- 40 - 45k + paid overtime