

Job Description – Kitchen/Chef Manager – Made in Oldstead

Overview:

We are looking for a talented, dynamic and experienced Kitchen Manager to join Made In Oldstead, the premium food box delivery service from Tommy Banks and the team behind The Black Swan at Oldstead and Roots York.

This role is crucial in the smooth running and delivery of three and five-course food boxes . In this role, you will work extremely closely with our NPD and Specification technologist overseeing back of house operational and administrative tasks and working with our production manager to oversee a 15+ kitchen team to execute and deliver these menus in a large-scale format to our customer-base across the UK.

Responsibilities:

- Assist Chef Director in menu development and execution, taking into consideration the delivery and at-home re-heating elements of the menus.
- Work with the NPD / Specification Technologist to ensure recipes are scaled up correctly, serving instructions are precise and allergen information is up-to-date and accurate.
- Supervise and coordinate all activities of chefs and staff involved in food preparation.
- In conjunction with the Production Manager establish the daily and weekly priorities and assign production and preparation tasks to kitchen team to execute.
- Manage the food budget, and work closely with our suppliers, and our farm production chef, to ensure ingredients are ordered and correct and to ensure the correct supply of processed farm and foraged products.
- Work with other partners and suppliers to ensure correct specification and delivery of products on a timely basis
- Ensure that all staff prepare menu items following specification in accordance with our operating standards.
- Work with the NPD and Specifications Technologist in overseeing EHO and HACCAP systems and safe working practices.
- Implement training to increase knowledge of health and safety and correct food hygiene practices.
- Responsible for overseeing maintenance of all equipment to ensure it is in a proper operational condition.
- Responsible for overseeing strict cleaning schedules within the food production unit.
- Ensure the company ethos and culture is upheld at all times.
- Manage disciplinary procedures in conjunction with the HR manager.

Requirements and experience:

- Minimum of five years' experience in a professional kitchen, and a minimum of two years' experience as a Head Chef, Sous Chef or in a senior role in a high-volume banquet kitchen, or similar.
- An understanding of strategic business objectives and the ability to drive results towards these objectives.
- Ability to communicate both verbally and written with all levels of the organisation.
- High levels of personal integrity when dealing with sensitive and confidential data.
- The ability to uphold the goals and culture of the business.
- Excellent knowledge of food safety, hygiene and food preparation techniques.
- Ability to manage a large kitchen team.
- Ability to multi-task while remaining focused on the goal.
- Ability to keep a large team motivated and on-track.
- Must be detail orientated.
- Must have the ability to remain calm in a high-pressure environment.