



## Premium Head Chef

Location: Manchester, M11 3DL

Closing Date: 30/11/2024

### Description:

This role encompasses motivating and inspiring the team, staying updated on food trends, forecasting trends, attending food-related events, adapting and developing products, driving creative development, collaborating on innovative solutions, supporting the concept team, and ensuring operational and safety compliance. It also involves participating in brainstorming, tastings, and recipe management, understanding customer needs, building relationships with key contacts and suppliers, coaching and developing chefs, and providing imaginative ideas for food presentation and fan experience. The role is crucial for pre-opening development and maintaining high food standards across Co-op Live, fostering strong relationships with various departments.

### Responsibilities:

Main Duties and Responsibilities:

- Ability to communicate with employees, co-workers, management staff, suppliers and guests in a clear, professional, and courteous manner which fosters a positive, enthusiastic, and cooperative work environment.
- Highly personable with good presentation skills, good commercial acumen and knowledge of event venue catering developments and food innovations.
- Good working knowledge of computer applications: Microsoft office, procurement systems and kitchen operating systems.
- Ability to work well in a team-oriented, fast-paced, event-driven environment and work independently with minimal direction.
- Experience working with high quality cuisine in a highly skilled culinary role.
- Broad industry knowledge from volume catering to fine dining/hospitality.
- Experience in development planning for mobilizing a large multi concept venue.
- Possess a high level of organisational and project management skills.

### Benefits:

We understand that to continue positively disrupting the sports and live entertainment industry, we need a diverse team to help us do it. We also believe that inclusivity drives innovation, strengthens our people, improves our service, and raises our excellence.

### Details:

Rate of Pay: Competitive  
Working Hours: This is a Permanent role requiring flexibility on evenings and weekends  
Contract Type: Full Time, Permanent

If you're interested in this role, please contact:

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