

Job Description

Head Chef - Marco Pierre White

Position: Head Chef	Department: Stadium - MPW	Reporting to: Director of Operations
Salary: Up to 40k + Service Charge	Contract: Permanent	Hours per week: Min 37.5 hours per week. As and when required around the needs of the business demands. 5 days out of 7

Job purpose: To manage and develop a diverse team and prepare and cook food for our guests to MPW standards whilst complying with all health and safety, food legislation and budgets.

Role Competencies:

Planning Timescales:

- To deliver MPW Kitchen brand standards and comply with monthly reports.
- Ensure the department is adequately always staffed.
- Ability to work to specific deadlines.
- Prepare and cook Food for all business within Marco Pierre White`s Restaurant.
- To attend the monthly review and comply with actions generated at the meeting.

Decision Making:

- To analyse feedback from Feed it Back and produce action plans that improve the performance and deliver the required standards.
- In conjunction with the Restaurant Manager be the first point of contact for any guest feedback and ensuring any disputes or adverse comments are resolved to their guest`s expectations.
- Plan and report technical issues to ensure the kitchen is fully operational.
- Strong problem-solving skills.
- Follow ordering procedures.

Impact and Influence:

- Manage and develop the team to deliver the day-to-day operational needs of the kitchen.
- To meet and exceed guests` expectations.
- Ability to manage change in process and policy.
- Full accountability of standards, cleanliness, and food hygiene regulations
- Maintain a clean and safe working environment.
- Comply with the allergen policy as per legislation.
- Complete monthly MPW audit of the kitchen.

Skill Level:

- Previous Senior Leadership in a hotel or branded restaurant kitchen.
- Minimum 5yrs hospitality experience.
- Good level of IT Skills including Excel and Outlook.
- Previous experience with POS platforms.
- Menu development.
- Financial acumen.
- Strong food cost controls.

Communication:

- To monitor the competitive set within our local market and report back to your line manager any key observations.
- Excellent communication skill written and verbal.
- The ability to deliver training presentations.
- To conduct daily team briefings.
- To liaise with the front of house management team to comply with all communications regarding B and W and MPW Comms.

Budget Management:

- To ensure financial budget and targets are met.
- To ensure all purchasing and procurement guidelines are followed and adhered to.
- Complete payroll forecasts.
- To help achieve the required cost of sale percentage.
- Complete revenue forecasts.

Lead and Develop:

- To ensure all kitchen team members are trained, reviewed, and regularly assessed.
- Comply with MPW training platforms for the team.
- Complete own training as set by MPW.
- Manage staff to achieve objectives.
- Provide coaching and support in the development of all kitchen employee`s.

Operating Parameters:

- To deliver all legal, health and safety and compliance policies and standards within MPW.
- To follow and execute any reasonable request from your line manager.
- Comply with EFL/Stadium MK rules and regulations on match/event days.
- Prepare and cook wide range of Complex fresh foods including fruit and vegetable, fish and seafood, meat and poultry dishes.
- Prepare food for the first team and management/backroom staff as requested.
- To ensure that all food production is to the standard as set out and presented to specification guidelines.
- To ensure all legal legislation requirements including health and safety, food safety and company policies.
- To ensure kitchens and equipment are cleaned using cleaning schedule and ad hoc cleaning requirements.
- To ensure that Stock management procedures are adhered to including rotation, labelling, order sheets and date checks.
- Any reasonable Senior Management request.

Essential:

- Excellent attention to detail.
- Outstanding customer service skills.
- Confident, friendly, and personable manner.
- High level of discretion and trustworthiness.
- High levels of personal integrity.
- Ability to work as part of a team.
- Highest level of personal grooming.
- 12 months experience as a Senior Chef in a high street branded restaurant or 4* hotel
- Ability to work and act in a professional manner to all colleagues front and back of house at all times.
- Ability to work to strict guidelines.

- Ability to work as part of a team and on own initiative.
- Good Understanding of COSHH.
- Flexible and adaptable around a wide range of working patterns
- Good level of spoken and written English.

- **Desirable**

- Food safety certificates.
- First aid trained.
- Training qualifications.
- NVQ Level 3 in food Professional cookery equivalent
- Good knowledge of word, excel and office 365

Safeguarding - We are committed to safeguarding and protecting children and young people (CYP) and at-risk Adults (ARA) Our expectation is that you will fully accept your responsibility for the safety and welfare of all CYP and ARA by being fully conversant with all our safeguarding policies and reporting anything that does not appear to be correct. The post maybe subject to an enhanced DBS check and yearly self-declarations.

Equality and Diversity – must be able to demonstrate that equality, diversity and inclusion will be maintained and developed across all programmes and areas of the business.

Competency Total: 185

Level 4