

HEAD DEVELOPMENT CHEF

Vinovium House, Bishop Auckland
Food & Beverage, Commercial
37.5 hours/ 5 out of 7 days
£35,000- £40,000
Permanent

Job Purpose

This role will lead in the planning and development phase of the TAP catering offer, focussing specifically on the setting up and practical implementation of operational systems relating to a new Central Production Kitchen (CPU) and day visitor café situated within Auckland Castle, opening in the Spring of 2019.

These systems will expand to support the opening of TAP's Tapas Style Restaurant, and the Walled Garden fine dining restaurant in the Autumn of 2019 and Spring of 2020 respectively, as well as a growing event calendar, and additional future catering and retail outlets within Bishop Auckland.

Robust and flexible systems will form the foundation for the successful operation of all of our catering offers. These systems will deliver a consistently high quality product to agreed margins, ensuring TAP's catering offer is financially stable, and commercially sustainable long term.

Key deliverables and accountabilities

- Develop dishes and menu's across the range of TAP outlets and catering services that communicates our ethos, passion, and focus to deliver beyond customer expectations.
- Support in selecting, ordering and purchasing materials and ingredients, and the develop relationships with local suppliers who share our ethos, but which also secures best value for TAP's commercial offer.
- Support the development of a vibrant and creative team of hospitality professionals focussed on delivering beyond customer expectations, by sharing skills, techniques and passion for the job.
- Assist in the detailed planning and delivery of an operationally effective kitchen, considering the organisations immediate needs, as well as longer term requirements.
- Organise the effective ongoing operation of the kitchen through scheduled maintenance and upkeep of equipment.
- Assist in the development of detailed Food Safety policies and procedures based on HACCP principles designed to work within, or alongside other operational systems across the organisation.
- Planning and organising production schedules
- Assessing project and resource requirements

- Estimating, negotiating and agreeing budgets and timescales with clients and managers
 - Ensuring that health and safety regulations are met
 - Determining quality control standards
 - Overseeing production processes
 - Organising relevant training sessions, and ongoing staff development
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HOW TO APPLY

Please send a CV and Cover Letter of no more than two A4 sides to recruitment@aucklandproject.org

Closing date:

Interview date:

If you require assistance to complete your application or would like to inform us of anything we need to take into consideration during our shortlisting process, please contact us by email or by calling 01388 743750.