

## **SOUS CHEF**

Manchester Art Gallery Trading Company Ltd

We are currently looking for a Sous Chef who will work closely with the Head Chef and their team to oversee the kitchen and catering offer at Manchester Art Gallery. With a focus on high quality food and a safe and efficient operation, you'll work with the team to develop and deliver an excellent café and events experience.

Manchester Art Gallery is the original useful museum, initiated in 1823 by artists, as an educational institution to ensure that the city and all its people grow with creativity, imagination, health and productivity. The gallery is free and open to all people as a place of civic thinking and public imagination, it promotes art as a means to achieve social change. It has been at the centre of city life for nearly 200 years, created as the Royal Manchester Institution for the Promotion of Literature, Science and the Arts and has been proudly part of Manchester City Council since 1882. The gallery is for and of the people of Manchester. Through its collections, displays and public programmes it works with all our constituents to ensure creativity, care and consideration infect all aspects of the way we live. This is an art school for everybody and for life.

This is an exciting time for the Gallery's Trading Company and the Sous Chef will have a big part to play in its future success. We are looking for an experienced and capable chef to help lead our kitchen team and work closely with both café and events colleagues. You must have passion, high levels of energy and be a champion of high quality, sustainable food.

The Gallery Café is open six days a week from 10am to 5pm. We also offer venue hire and associated catering in the gallery which is a key income stream for the Trading Company. This is a fantastic opportunity for someone to work with the team as we rebuild our commercial activity.

APPLY : Completed application forms should be submitted by 10<sup>th</sup> July via email (Quoting Sous Chef in the subject line) to [amy.haigh@manchester.gov.uk](mailto:amy.haigh@manchester.gov.uk) or post to: Amy Haigh, Head of Commercial, Manchester Art Gallery, Mosley Street, Manchester M2 3JL.

Manchester Art Gallery Trading Co Ltd welcomes applications from all sectors of society and follows a policy of nondiscrimination on the basis of race, religion, colour, gender, age, nationality or disabilities.

Sous Chef

Salary: £26,000pa

Location: Manchester Art Gallery, Mosley Street, Manchester M2 3JL

Hours: 40 hours per week working 5 days out of 7. The café is currently open Tuesday to Sunday from 10am to 5pm. Some evening work is required for events.

Reporting to: Head Chef

Responsible for: Chefs de Partie, Pastry Chef and Kitchen Porters

Contract: 12 month fixed term, with potential to become permanent.

#### KEY RESPONSIBILITIES

- Assist the Head Chef with management of the café on a day to day basis , with a focus on delivering a high quality product
- Ensure a high level of cleanliness within the kitchen areas
- Be responsible for ensuring mandatory records are maintained and filed
- To ensure budget control with regard to staffing hours and the purchase of raw ingredients
- Work with the Head Chef and kitchen team to ensure efficient stock control and effective use of resources
- To assist with line management of the kitchen staff, including induction and training of new team members
- Ensure that supplier orders are placed accurately and in line with the needs of the service
- To ensure that all financial targets and KPI's are achieved within a framework of absolute financial control
- Ensure compliance with all current H&S and Food Hygiene legislation
- Work with the General Manager, Head Chef and Events team to ensure effective planning, operational delivery and demobilisation of catering services for gallery venue hire events
- Work with Trading Company colleagues to develop new seasonal menus, promotional and marketing materials and to contribute to the strategic plan for the café
- Ensure efficient and economic use of labour, working with the Head Chef to produce rotas and manage annual leave within the team
- Undertake supplier research and attend trade fairs in order to keep up to date with current trends in the food industry
- Ensure that sustainability is a priority within the kitchen team and the café offer