

Chef/Kitchen Manager Position: 25 hours per week, salary/£12-15 hour.

Do you have a passion for people and care about helping others live fulfilling lives? We are looking for a motivated, energetic chef/kitchen manager for our community café within the Carrick Centre.

The Carrick Centre is a community hub in the heart of Maybole which provides a range of services – educational, social and recreational; offers conference and meeting room rentals and hosts a very popular café. The Centre serves Maybole and the surround villages and offers programs for all ages from a Tots group through Senior Citizens lunch program.

We have a great opportunity for an individual with at least five years' experience to become our new chef/kitchen manager. This will be a 25 hour per week position, with 5/7 shift schedule which may include Saturdays.

Duties:

- Ensure the efficient and effective operation of the kitchen
- Prepping and preparing food, ensuring high standards of food service
- Reviewing the menu and preparing inventory
- Ordering food for the kitchen
- Monitoring food production
- Managing food and staff costs
- Supervising and training staff, to include work readiness volunteers/interns
- Managing relationships with distributors and promptly resolving any issues with vendors
- Manage to budget set by the Centre Manager.

Skills:

- Proven work experience as a chef or cook
- Knowledge of culinary, baking and pastry techniques
- Up-to-date knowledge of cooking techniques and recipes
- Hands-on experience with kitchen equipment
- Familiarity with sanitation regulations
- Excellent time management abilities.

Qualifications:

- City & Guilds or SVQ in Professional Cookery
- Minimum five years' experience
- Elementary or Intermediate Food Handler Certification
- Superior customer service skills.

To be considered for this position, or for additional information please contact Andrea Hutchison at andrea.hutchison@carrickcentre.co.uk