



Spider Box

Job Description

Chef de Partie

Job Title:	Chef de Partie
Location:	Printworks, Manchester
Hours of Work:	48 hours per week
Reports to:	Head Chef
Accountable to:	Spider Entertainment Directors, General Manager, Deputy General Manager, Head Chef

Key Relationships:

About Spider Box:

A night out everyone will love!

Spider Box brings together top quality entertainment, food and drink - all under one roof - for the ultimate night (or day) out that everyone will love.

Enjoy carefully curated live music sets in the intimate from local artists and bands to top tribute acts and live DJ and live streamed DJ sets.

We've revolutionised the music quiz and Sing your heart out to your favourite tracks in an immersive Karaoke booth with Spider Box's tech infused bookable booths.

Line up on the starting grids of the world's most iconic races – from ice rallies and GT racing to Formula 1 and Le Mans– compete against your friends on the best tracks and circuits in the world at the wheel of the fastest cars in the world. The state-of-the-art simulators and digital screens ensure your experience is as close to the real thing as possible. Will you take the chequered flag and your place at the top of the leader board?

Our state-of-the-art simulators provide an immersive, real-world racing environment, offering a platform not only for entertainment but also for skill development and training.

To complement your evening of entertainment, sit back and enjoy our selection of sharing plates and main courses with an accompanying glass of your favourite cocktail or craft beer.

Job Function:

Consistently delivering great quality food in a clean and safe environment following all standards as laid down in the Food Preparation and Presentation Plan, Basic Food Hygiene Standards and HACCP Manual.

Responsibilities:

1. Delivers great food, to specification, in the desired time, executing attention to detail in a safe and hygienic environment
2. Constantly ensuring a safe environment and product for both customers and staff by adhering to all Food Hygiene, Health & Safety procedures and COSHH procedures
3. Ensuring all food products are stored, prepared and cooked in accordance with the Food Safety Policy.
4. Understanding the importance of quality & consistency, following dish specifications, managing food cost and maintaining target GP%
5. Contributing to successful shifts through a high level of urgency, attentive and efficient behaviour; speed of service & ticket times.
6. Managing and reducing food wastage
7. In the absence of the Head Chef, to be aware of and understand the Company policy in respect of sourcing ingredients and ensure all kitchen staff understands and employ these policies consistently
8. Ensure that all equipment is working safely and compliant with manufacturers guidelines for operation reporting any failures to the Head Chef
9. Support in training employees in order to meet the agreed operational processes and customer experience of the kitchen
10. Demonstrating a high standard of kitchen and personal presentation, ensuring the highest standards of personal hygiene
11. Ensure, where possible, all key performance indicator measures are met
12. Placing orders if required with suppliers to ensure the consistent availability of menu items
13. Support the Head Chef in controlling costs without compromising standards and customer experience.
14. To liaise with the Head Chef and Management Team in reviewing the menu offer and creating new products in line with seasonal variations, business demands and attraction specific programming.

Experience:

1. Previous experience working in a Chef position within the catering and hospitality industry.
2. Written and verbal communication skills

Personal attributes:

1. Ability to build strong working relationships at all levels internally and with supply partners
2. Integrity, presence, strength of personality
3. Enthusiastic
4. Self-motivated
5. Positive & motivational
6. Detail orientated
7. Sense of urgency at all times
8. Works well under pressure
9. Approachable.

This job description is not exhaustive and other duties or tasks may be required as specified from time to time in accordance with the job role.

All applications are to be made by sending your CV to Kev Smith Operations Director at kevin.smith@spiderentertainment.com Closing date for all applications will be 5th July 2024. Start date for roles will be towards the end of August.