



Spider Box

Job Description

Head Chef

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

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:

Full responsibility and accountability for the running and management of the kitchen and the kitchen crew.

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.

Leading by example to grow both the team and the business through the delivery of quality training and product standards.

Responsibilities:

1. Building and managing a team that continuously strives to deliver great food quality and customer experience
2. Through the effective use of company systems, ensure that all relevant control procedures are in place to deliver accurate Food Safety, Health & Safety, production records and effective labour and margin management
3. Constantly ensuring a safe environment and product for both customers and staff by adhering to all Food Hygiene, Health & Safety procedures and COSHH procedures
4. 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
5. To ensure the entire kitchen team are aware of their responsibilities in respect of food safety and health & safety in the workplace
6. Ensure that all equipment is working safely and compliant with manufacturers guidelines for operation reporting any failures to the General Manager
7. Recruiting, selecting, and training employees in order to meet the agreed staffing levels, operational processes and customer experience of the kitchen
8. Demonstrating a high standard of kitchen and personal presentation, ensuring the highest standards of personal hygiene of self and team
9. Ensuring all staff are well briefed on their responsibilities and are given constant supervision and motivation on all aspects of their work
10. Ensure, where possible, all key performance indicator measures are met
11. Placing orders as/when required with suppliers to ensure the consistent availability of menu items
12. To manage the agreed food cost targets in line with the budget
13. Controlling costs without compromising standards and customer experience.
14. To support, train and mentor the kitchen team to continually strive for quality excellence in all of our food standards and presentation
15. To liaise with the Management Team 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 Head Chef position within the catering or hospitality industry
2. Excellent communication skills with the ability to effectively manage, coach and develop the team
3. Understanding and experience of dealing with budgets, labour controls and forecasting.
4. A working knowledge of the Microsoft Office suite of products

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.