

OPEN KITCHEN

Open Kitchen

Sous Chef - New opening, Open Kitchen at People's History Museum cafe & bar

Job Description

Job title:	Sous Chef
Responsible to:	Head Chef
Liase with:	General Manager, Sales & Marketing Manager, cafe staff team, bookings team at PHM, customers (corporate, events and public)
Hours:	Full time 40 - 50 hours per week. Requires flexibility. Regular working pattern to be negotiated based on needs of individual and business.
Rate:	£22k - £24k depending on experience.
Contract:	Permanent. Initial 12 month contract, with 6 month probationary period
Holidays:	28 days per annum including all bank holidays
Location:	Open Kitchen Cafe, city centre (M3). Meetings at Open Kitchen Catering site (M21). Other locations for events.

Background

Open Kitchen is Manchester's leading sustainable catering company. Our team of passionate chefs create beautiful, unique and thoughtful menus for any occasion or event. We are committed to producing food in the most sustainable and ethical way possible. We work with a range of food businesses to stop good food from being wasted, and also purchase ingredients, working only with local, sustainable, and ethical suppliers. Our chefs use this ever-changing mix to produce delicious, seasonal menus that offer the lowest carbon dishes possible, while maintaining great quality. All of our profits continue our work supporting people living with food insecurity across Greater Manchester.

Open Kitchen are now embarking on a new venture, a city centre cafe and bar in partnership with People's History Museum at their Spinningfields site. People's History Museum: The home of ideas worth fighting for, is joining with our fight for a sustainable and ethical food future. The vibe will be fresh, tasty and healthy during the day, with organic wines, local beers and relaxed small plates menu in the evening. We'll also be delivering a host of catered events at the museum including weddings, gala dinners, conferences, workshops and pop-up restaurant evenings. We have a range of opportunities available (management, front of house, barista, kitchen, bar), and want to hear from people who are uncompromising in the quality of products and services they deliver, and want a job with purpose and ethics at its core.

Job Purpose

To act as second in command to the Head Chef in the operation of a **zero waste kitchen**. To support the Head Chef on development of dishes and menus for the cafe and catered events at People's History Museum. In the absence of the Head Chef to oversee all food prep and plating / service and ensure that dishes meet all requirements. To work with an ever-changing mix of beautiful ingredients that would otherwise go to waste, and local, sustainable, and seasonal produce to continually develop new dishes and menus, using what's available.

The kitchen operation will be incredibly varied. Day-to-day the cafe will require a simple regular breakfast menu, fresh daily sandwich fillings, and hot hearty healthy dishes, all available to eat in or take away. The evening bar menu will be an ever-changing range of small plates to accompany drinks. Catered events at PHM might range from corporate workshops and meeting (menus similar to the cafe), to weddings, canapé and drinks events, and gala dinners. Open Kitchen also plan to run our own series of foodie events highlighting food sustainability issues like nose to tail butchering, local sustainable veg production, and foraging.

To waste absolutely no food! To take inspiration from a huge range of sources to ensure that, as far as possible, zero edible parts of any ingredients go to waste in our kitchen. Methods used might include; pickling, fermenting, making your own butter from milk that will otherwise go to waste, freezing, dehydrating, adapting recipes to incorporate ingredients near end of life, nose to tail butchering, and much more. As Sous Chef, you will support the Head Chef in researching and applying methods, traditional and cutting edge, that reduce food waste, and create delicious dishes.

In the absence of the Head Chef, to manage the kitchen team, and ensure that back and front of house staff function as one positive and cooperative team. To support the Head Chef in taking responsibility for food safety, allergen awareness, and health and safety on site.

Key Areas of Responsibility

Managing a number of kitchen shifts each week as deputy for the Head Chef.

Dish and menu development, supporting in overseeing the kitchen operation. Working with local, seasonal, sustainable, and “surplus” ingredients to continually develop dishes and menus to meet the brief of events and cafe requirements. To incorporate a wide range of “food that would otherwise go to waste” into dishes and menus, and continually adapt recipes to use what is available. To support in the management of an innovative kitchen that finds old and new ways to reduce food waste. To support more junior members of the kitchen team in learning and progressing. To monitor food trends and continually suggest new dishes and menus that keep Open Kitchen relevant in the local food scene, both for the cafe and for events such as weddings and celebration dinners.

Ordering and buying - as directed by the Head Chef and in line with all Open Kitchen ethical buying policies.

To support around all aspects of food safety, allergen awareness, health and safety, and food storage lead for the site, including supporting with all paperwork, recording and reporting.

Support in management of kitchen team members, including staff rotas, training and development, and inspiring team members to actively reduce food waste, and to learn and care about sustainability and food ethics.

Other Duties;

To lead by example and act as an ambassador for the project at all times.

To prepare tastings for weddings and other larger events. To meet with events customers to discuss menu requirements, and then develop bespoke menus for events.

Effective and organised administration around purchasing, menus, costing, GP, and all other processes.

To work constructively and positively with General Manager and front of house team to proactively and continually improve standards of service to customers.

Ensure kitchen operation follows all organisational practices around dealing with food waste (peelings, inedible parts, etc), recycling and general waste.

Reporting and recording of any accidents or health & safety issues in line with appropriate legislation and processes.

Take on other duties as required - first aider, fire marshal, etc.

To apply for this role;

To apply for this role please send your CV and a covering letter explaining your reasons for applying and how you feel you meet the job description to recruitment@openkitchenmcr.co.uk

Deadline for applications is 5pm 15th April.