

Head Chef

Based at Made In Oldstead in Ripon, North Yorkshire

We are looking for a talented, dynamic and experienced Head Chef to join Made In Oldstead, the premium food box delivery service from Tommy Banks and the team behind The Black Swan at Oldstead and Roots York.

This role is crucial in the smooth running and delivery of three and five-course food boxes sent weekly, oven-ready. In this role, you will work extremely closely with Tommy Banks to develop recipes, and then lead a 15+ kitchen team to execute and deliver these menus in a large-scale format to our customer-base across the UK.

The Role:-

- Assist Chef Director in menu development and execution, taking into consideration the delivery and at-home re-heating elements of the menus.
- Work with the NPD / Specification Technologist to ensure recipes are scaled up correctly, re-heating instructions are precise and allergen information are up-to-date and accurate.
- Supervise and coordinate all activities of chefs and staff involved in food preparation.
- Establish the day's priorities and assign production and preparation tasks to kitchen team to execute.
- Take a physical inventory of food items, run monthly stock takes and set par stock levels.
- Manage the food budget, and work closely with our suppliers, and our farm team, to ensure ingredients are ordered and correct.
- Responsible for maintaining all equipment in a proper operational condition.
- Responsible for ensuring the regular cleaning of equipment used in the prep kitchen.
- Ensure that all staff prepare menu items following recipes in accordance with our operating standards.
- Participate in training kitchen team on menu items, including ingredients, prep methods and tastes.
- Manage production area Environmental health files and HACCAP procedure.

The Person:-

- Minimum of five-year's experience in a professional kitchen, and a minimum of two-year's experience as a Head Chef, Sous Chef or in a senior role in a high-volume banquet kitchen, or similar.
- Effective verbal communication to provide clear direction to chefs, and great leadership skills.
- Excellent knowledge of food safety, hygiene and food preparation techniques.
- Knowledge of current culinary trends.
- Ability to lead a large kitchen team.
- Ability to multi-task while remaining focused on the goal.
- Ability to keep a large team motivated and on-track.
- Must be detail-orientated.
- Must have the ability to remain calm in a high-pressure environment.

Please email applications and CVs to careers@tommybanks.co.uk