



Commis Chef Junction Bar and Restaurant

Junction is a brand new bar, restaurant, cafe and social workspace situated in the heart of Manchester. Built under the iconic arch of Manchester Central, one of the UK's largest and most versatile event venues, Junction will welcome workers, tourists and families alike as a place to eat, drink, meet or relax.

A place to game-plan the day with great coffee in the morning, catch up on emails at lunch, make connections with new contacts, and meet friends over cocktails and locally sourced small-plates in the evening. A place for everyone, all day, every day.

Junction is managed by Manchester Central.

Your Role

Competitive salary up to £24,690pa / 25 days holiday plus bank holidays / contributory pension scheme / discounted car parking

Reporting directly to the Head Chef, this role is working on a full time, permanent basis.

Your duties and responsibilities will include but are not limited to:

- Assisting in the day-to-day food preparation within the kitchen, completing food production schedules and ensuring the highest level of food quality, taste and presentation
- Complying with Standards of Service and assisting in assuring the same from all kitchen staff
- Controlling food cost by following set recipes and minimising food waste by working accurately to recipes
- In conjunction with the Head and Sous Chef assist in evolving the food offering with new food ideas and methods

The ideal candidate will have:

- Previous experience of working within a fast-paced kitchen
- A passion for food
- Good product knowledge

You must be:

- Highly motivated with the ability to demonstrate strong organisational skills
- Able to work effectively as an individual, as part of your own team and in partnership with others
- Able and prepared to work flexibly

Apply

To apply for this exciting opportunity, please send a CV and covering letter to:

Ref: Commis Chef - Junction

FAO: HR Team

Email: careers@manchestercentral.co.uk





Closing date for applications: Friday 24 May (5PM). We reserve the right to bring this date forward if a sufficient number of suitable applications are received

Manchester Central is an equal opportunities employer. All applicants who meet the essential criteria and identify as having a disability in their covering letter will be guaranteed an interview.



Job Description

Commis Chef

Salary:	£24,690 gross per annum
Hours:	40 hours per week
Working pattern:	Monday to Sunday (5 days out of 7).
Location and business area:	Hospitality – Junction
Aim of the role:	<p>To assist with the day-to-day food production within the kitchen department, producing the highest standard of cuisine at all times.</p> <p>A high understanding around the current legislations with regards to allergen control is a requirement.</p>
Directly responsible to:	Head Chef
Directly responsible for:	N/A

Main areas of responsibility

- Complying with Standards of Service and assisting in assuring the same from all kitchen staff
- Assisting in the day-to-day food preparation within the kitchen, completing food production schedules and ensuring the highest level of food quality, taste, and presentation
- Ensuring kitchen set up is complete before and after every service
- Controlling food cost by following set recipes and minimising food waste by working accurately to recipes.

- Ensuring all kitchen, front of house and back of house staff know how to handle leftover food items and record wastage
- Ensuring that all kitchen employees consistently adhere to uniform, grooming and appearance standards
- In conjunction with the Head and Sous Chef assist in evolving the food offering with new food ideas and methods
- Continually develop culinary knowledge to produce high-quality meals
- Maintain effective communication within the kitchen and be able to work calmly under pressure in a fast-paced environment
- Ensure all food safety systems are updated daily and all daily checklists are completed
- Conduct regular inspections of the entire kitchen/dishwashing areas, fridges and freezers and promptly inform senior chefs to correct deficiencies found during inspection

General responsibilities

The following responsibilities and expectations apply:

All employees:

- To adhere to Manchester Central's Company values at all times, with actions taken and words said being in consideration of all six standards.
- To be aware of and take personal responsibility for acting in accordance with Manchester Central's policies and procedures.
- To promote Manchester Central in a positive and professional manner at all times.
- To be smartly dressed in appropriate attire depending on duties performed.
- To display a flexible 'can do' approach to contribute to the success of Manchester Central.
- To proactively identify training needs and aspirations for personal development.
- To undertake any L&D activities necessary to meet the requirements of the post.
- To adopt a flexible approach to working hours as required by the business.
- To be open to new ideas, understand the need for change and be willing to adapt.
- To be aware of issues of equality and diversity, to understand and be sensitive to cultural differences; and
- To take all possible steps to ensure a safe working environment for self and others.

About us:

Our purpose is to connect people, ideas, and business through meaningful and rich experiences.

Our customers choose Manchester Central because of the experiences we help them to create. We help them to make something happen – the energy and connection that creates memories.

We help them to grow their businesses – connecting with their customers, partners, suppliers, and employees. We bring people together to share ideas and make plans. We pay attention to the details so our clients can pay attention to their guests. What makes us different is the creativity, professional delivery expertise and passion of our team.

The qualities of our people:

Our people are pretty fabulous. They really love our industry, our customers, and what we do. We have high expectations of each other and live up to the standards we've set.

The people who are happiest working for us want to get stuck in and make things happen for a great purpose. They want the challenge of a fast pace, lots of energy and a great team to work with.

We are a special group who have chosen to work together, and we share these characteristics:

- **Expert & specialist**
We're highly respected and super proud of our level of expertise – making the complexity of what we do look effortless.
- **Flexible**
We're all about innovation and trying new ways to create experiences for customers. We're really flexible to meet our customers needs.
- **Positive and energetic**
There's a great energy across the business and sense of teamwork - it feels like a family. We have fun at work and there's plenty of social activity.
- **Ready to grow**
Careers are important to us too – some of our senior leaders started out as team members and then progressed their careers.
If people move on from working with us, they'll always have improved their skills and experience along the way.
- **Committed**
Our people show huge levels of commitment for our customers, and they're determined to get the job done. Events always build up to a crescendo of activity, so it's not always easy. Even when there's pressure it's still a great place to work.

We have a Code of Conduct sets out the right way to do business at Manchester Central. The reputation and integrity of our business is based on all of the decisions we've made, the way we manage our business and what we deliver. These actions and decisions have built up the trust we've earned with our customers, suppliers, communities and colleagues.

Our people pay attention to respect in our workplace, doing the right thing and safeguarding our company and each other.

Person Specification

Education	Essential	Desirable
Basic Food Hygiene	✓	
Experience		
Previous experience within a fast-paced kitchen	✓	
Knowledge		
Good product knowledge	✓	
Skills		
Highly motivated with the ability to demonstrate strong organizational skills	✓	
Personal Attributes		
Passion for food	✓	
Ability to work effectively as an individual, as part of your own team, and in partnership with others	✓	
Respectful of a diverse range of people	✓	
Ability to demonstrate sensitivity, diplomacy and tact	✓	
Ability and preparedness to work flexibly	✓	
Demonstrate a customer centered approach to delivery	✓	