



## Hospitality Event Chef

### Runway Visitor Park (located at Manchester Airport)

We are currently looking for a Hospitality Event Chef to work at Runway Visitor Park.

Runway Visitor Park is one of the North West's most popular outdoor attractions. Providing the perfect location for families and enthusiasts to watch the take-off and landing of planes at Manchester Airport, the venue also includes a playground, café, aviation shop and conference facilities.

The café and conference facilities are managed by Manchester Central.

### The Role

**Competitive salary up to £30,000pa / 25 days holiday plus bank holidays / contributory pension scheme / free car parking**

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

At Manchester Central, we pride ourselves on being different from many other workplaces for chefs. We understand the importance of a good work-life balance, which is why our chefs typically work **40 hours per week**. Say goodbye to long, unsociable hours and hello to a role that values your time both in and out of the kitchen.

Here, you'll be part of a team that values creativity, quality, and teamwork. You'll have the support and resources to excel with opportunities for growth and learning

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

- Assisting in the managing of the day-to-day operation of the kitchen and events
- Coordinating food production schedules, ensuring the highest level of food quality, taste, and presentation
- Participate in food preparation and service
- In conjunction with the Executive Chef develop menus and create and ensure adherence to recipes and product specifications

### The ideal candidate will have:

- Experience as a Chef in a similar large catering establishment and be dedicated to food quality and control
- A passion for food
- Excellent communication and organisational skills
- Ability to recognise potential problems and identify and carry out effective solutions

### You must:

- Enjoy working in a fast-paced environment
- Have the ability to lead but be “hands on” and to train and inspire others

### Apply

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



Ref: Hospitality Event Chef - RVP  
FAO: HR Team  
Email: [careers@manchestercentral.co.uk](mailto:careers@manchestercentral.co.uk)

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

### Hospitality Event Chef – Runway Visitor Park

<b>Salary:</b>	Up to £30,000pa
<b>Hours:</b>	40 hours per week
<b>Working pattern:</b>	Monday to Sunday 5 days out of 7
<b>Location and business area:</b>	Runway Visitor Park - Hospitality
<b>Aim of the role:</b>	The day-to-day management and running of the hospitality and banquet operations at Concorde Conference Centre. Ensuring that the highest standard of cuisine is prepared and served at all times.
<b>Directly responsible to:</b>	Executive Chef
<b>Directly responsible for:</b>	N/A

## Main areas of responsibility

- Comply with Standards of Service and assists in assuring the same from all kitchen staff.
- Assist in managing the day-to-day operation of the kitchen and events, coordinate food production schedules and ensure highest level of food quality, taste and presentation.
- Participate in food preparation, produce food to a consistently high quality, taste and presentation and expedite during peak times as needed.
- Control food cost by assisting in training kitchen staff on the proper methods of food preparation, following recipes, stock control and handling, by training kitchen, front of house and back of house staff on how to handle leftover food items.
- To assist in monthly stock takes.
- Ensures that all kitchen employees consistently adhere to uniform, grooming and appearance standards.
- In conjunction with the Executive Chef establish goals for the kitchen, anticipate and resolve problems concerning all facets of the kitchen, anticipate trends, enact approved profit-oriented and cost saving ideas/activities.
- In conjunction with the Executive Chef & Head Chef develop menus & create and ensure adherence to recipes and product specifications. Train kitchen staff on all new menus.
- The Hospitality Event Chef must maintain effective communication within the kitchen, be responsive to staff suggestions and concerns and work to resolve problems.
- Complete daily food orders based upon scheduled events and projected levels of business.
- Conduct regular inspections of the entire kitchen/dishwashing areas and fridges and promptly act to correct deficiencies found during inspection.
- Ensure standards of food hygiene, health and safety and the Navitas food safety system are monitored and continually upgraded at the standard required by the business in accordance with legislation.

## About us:

The café and conference facilities at Runway Visitor Park are managed by Manchester Central.

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
Intermediate food hygiene	✓	
Full UK Driving License		✓
Experience		
Ability to recognize potential problems and identify and carry out effective solutions	✓	
Similar large catering establishments	✓	
Product Development	✓	
Skills		
Approachable	✓	
Highly motivated with the ability to demonstrate strong organizational skills	✓	
Ability to lead but be “hands on”.	✓	
Ability to train and inspire others	✓	
Personal Attributes		
Enjoys working in a fast-paced environment	✓	
Passion for food	✓	
Flexible	✓	
Professional	✓	