

# OPEN KITCHEN

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

<b>Job title:</b>	Chef
<b>Responsible to:</b>	Head Chef & Sous Chef
<b>Liase with:</b>	General Manager, Sales & Marketing Manager, cafe staff team, bookings team at PHM, customers (corporate, events and public)
<b>Hours:</b>	Various - full time and part time roles available
<b>Rate:</b>	£9.50 per hour
<b>Contract:</b>	Permanent. Initial 12 month contract, with 6 month probationary period
<b>Holidays:</b>	28 days per annum including all bank holidays (full time equivalent)
<b>Location:</b>	Roles at Open Kitchen Cafe, city centre (M3) and Open Kitchen Catering (M21). Other locations for external 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**

Prep Chef with Kitchen Porter duties in a **zero waste kitchen**. Supporting with basic ingredient prep and all other aspects of dish and product preparation, packaging products for take-away menu, and plating. This is a small kitchen team, and we're looking for an all-rounder who is happy to jump on whatever needs doing - food prep, final plating, bagging and pricing sandwiches, kitchen portering, runner, barista skills a bonus but not essential.

Working with an ever-changing mix of beautiful ingredients that would otherwise go to waste, and local, sustainable, and seasonal produce, the kitchen will 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 and modern 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.

## **Duties;**

Waste absolutely no food! Ever.

Ingredient prep, dish prep, plating, packaging, regular cleaning duties, kitchen porter duties.

Supporting around all aspects of food safety, allergen awareness, health and safety, and food storage as directed by the Head Chef, including supporting with paperwork, recording and reporting.

Ensure the kitchen is clean, hygienic, and safe to work in at all times. Report any faults or equipment issues to the Head Chef. Take and record fridge and freezer temperatures daily, other food safety and health and safety recording as required.

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

Be part of a positive, respectful and kind working environment, and ensure that front of house and back of house function as one team.

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

Maintain a smart level of appearance, wear clean company uniform each day.

Take on other duties as required.

**To apply for this role;**

To apply for this role please send your CV to [recruitment@openkitchenmcr.co.uk](mailto:recruitment@openkitchenmcr.co.uk)

Deadline for applications is 5pm 15<sup>th</sup> April.