

## **Kitchen Manager**

### **Belgrave Music Hall, Leeds**

£25,000 - £30,000 a year - Full-time, Permanent

Established in 2013 and located in Leeds' vibrant Northern Quarter, Belgrave Music Hall is spread over three floors with two bars, two kitchens, a 300-capacity event space and a roof terrace with spectacular city views.

The venue hosts a regular and diverse programme of events, from its monthly food festival, Belgrave Feast, to exciting music programming with previous guests including Stormzy, Jorja Smith and Jungle.

We are on the outlook for a hands-on Kitchen Manager to oversee the running of our two-street food kitchens as outlined below:

### **Patty Smith's**

One of two kitchen concessions located inside Belgrave Music Hall. Serving a changing menu of classic American-style burgers, and the first in Leeds to bring loaded fries to the city's culinary scene.

### **Dough Boys**

The city's first pizza slice bar. Serving classic and creative specials, handmade onsite using the freshest ingredients.

The position would ideally suit someone with a street food background. Although parts of the role will be inevitably hands on, we do not expect the right candidate to have to work long hours in the kitchens themselves. Good organisational skills a keen eye for menu development and future trends plus the ability to run a profitable kitchen outweigh the need to be personally deliver the product at all times.

This is a very exciting role with scope for developing other brands and kitchens within the group.

### **Responsibilities**

- Manage a large team of kitchen staff split across two street food vendors
- Supervise food preparation and execution according to specs set out by yourself
- Check food plating and delivery, temperature, and portion control to ensure consistency
- Schedule kitchen staff shifts 2 weeks in advance for both kitchen
- Price menu items to achieve GP targets set by Director and the ops team
- Train kitchen staff on prep work and serving techniques
- Maintain sanitation and safety standards in the kitchen in line with 5-star EHO standards

### **Requirements and skills**

- Proven work experience as a Kitchen Manager or senior chef with good organisational skills (preferably from a street food background)
- Hands-on experience with menu development
- Excellent Knowledge of on trend burger and pizza menus and a keen eye for future trends and developments
- Fantastic organisational skills
- Ability to manage a team in a fast-paced work environment
- Flexibility to work during evenings and weekends when required

**Benefits:**

- Competitive salary dependent on experience
- Fantastic bonus package paid quarterly
- Brilliant opportunities for career progression
- Join an exciting independent and growing company
- Regular nights out and trips abroad
- Incentives including free festival and gig tickets.

Job Types: Full-time, Permanent

Salary: £25,000.00-£30,000.00 per year

Additional pay:

- Bonus scheme

Benefits:

- Discounted or free food

Schedule:

- 10 hour shift
- 8 hour shift

Experience:

- Kitchen Manager: 1 year (required)