



The King & Castle Kitchen Supervisor

Site Location: Kidderminster
Hourly Rate: 11.00 p/h
Hours of work: 40 per week

Role Outline

Reporting to the Kidderminster Catering Manager, overseeing the Management of The King & Castle Kitchen.

This Role will require the individual to deliver a homemade Traditional/Contemporary bistro style menu. We are looking for someone to take ownership of the kitchen management of this venue, including food safety. You will be required to deliver high quality food, whilst developing and planning site-based events at The King & Castle pub with the Kidderminster Catering Manager, via the introduction of new revenue streams. Your role will require you to work closely with the Executive Head Chef to develop and improve menu offerings. This position may also require you to travel to other site-based locations within the company from time to time, travel is provided via our Steam & Diesel hauled locomotives.

Duties & Responsibilities

- Responsible for the production, preparation and quality of all food service.
- Work alongside the Exec Head Chef to ensure all food profitability in your assigned outlet.
- Support the King & Castle Catering Manager ensuring standards of both food production and service are consistently maintained and regularly tested and reviewed.
- Review client feedback on a regular basis and address points of concern immediately
- Ensure the kitchen meets business demands, whilst using food SOP's to minimise wastage.
- Check & Maintain HACCAP, Food Safety and **ALL** Allergenic information in line with food safety laws and procedures
- Responsible for checking the physical aspects of all kitchen areas and equipment and ensure any issues are rectified.
- Ensure compliance with Government and Company policies relating to Fire Safety and Health & Safety and ensure the team and ensure staff are fully trained.
- Enforce cleaning schedules and ensure extra cleaning is carried out to reduce the possible spread of Germs and Diseases

Key Accountabilities

- Increase profitability in all areas
- Ensure Critical control points are monitored and documented
- Allergenic information is documented where staff and customers can easily access
- Improve direct customer feedback of the King & Castle
- Food ordering, stock control & Wastage and stock rotation

Key Relationships

- Head of Food & Beverage
- Executive Head Chef
- King & Castle Catering Manager
- Catering staff members
- Events Manager
- Marketing Manager
- External Suppliers
- Corporate partners
- Customers
- Volunteers

Skills Required

- Exceptionally creative cook
- Exceptional written communication skills written/verbal
- Supervision, leadership and mentoring of staff at all levels
- Interpersonal skills to work effectively across several teams
- Ability to take the initiative, act independently, identify priorities, and balance conflicting demands
- Lead to unify front and back of house teams
- Excellent organisational and personal time management
- Strategic thinking, planning and problem solving
- Ability to work under time pressure

Qualifications, Knowledge & Experience

- You will need experience of working in a large, quality food & beverage organisation
- Passion, Creativity, imagination and inspiration are essential.
- The ideal candidate will have strong leadership skills combined with a team player attitude
- We are looking for a highly structured and organised individual.
- 2 years' experience in a working kitchen is essential, food safety and allergen training is provided