

Better Food, a leading independent food retailer, is seeking an experienced Production Manager to oversee the functions of the Better Food Central Kitchen and it’s catering services to our instore cafés. With four shops in Bristol, we are inviting this role to join us on our exciting journey to develop and progress our kitchen operations. Bringing experience, strong managerial skills and a passion for food, as well as an organised and commercially focused approach, you will help to lead this area of the business in operational and commercial success.

**Requirements for the role:**

* Reliability and commitment to excellence
* 2+ years of kitchen managerial experience
* Impeccable understanding of hygiene and health & safety compliance in a commercial kitchen environment
* Strong written and verbal communicator
* Attention to detail
* Comfortable using Excel, Microsoft Word and data management tools
* A strong commercial understanding and ability to closely manage recipe costings and margins
* Ability to plan and deliver production schedules to a high standard
* Oversite and control of rotas, payroll and annual leave schedules
* Proven track record in team development
* A love of producing nutritious foods to nourish our communities

**Day to day responsibilities:**

* To lead by example and motivate your team to excel in all areas
* To ensure that all kitchen KPIs are being met, including dress code and health & safety controls
* Deliverance of high hygiene and cleanliness standards
* Maintenance of all costings and margins and delivery of financial targets
* Working with the wider business team to communicate and deliver the kitchen program successfully
* Management of wastage and shrinkage to minimise detrimental impact upon targets
* To consistently meet payroll targets
* Keeping up to date with relevant legislation and adherence to allergen requirements
* To ensure that adherence to organic license legislation is met within the kitchen
* To produce a high standard of both hot and cold dishes, on rotation, to be served in our award-winning shops and cafes
* To work on product development and delivery with all relevant stakeholders to maintain a vibrant, delicious and exciting seasonal menu for our customers

**Benefits**

* Paid volunteer day
* Free lunch
* 25% discount across all Better Food locations
* Extra holiday accrual – extra day per year for 4 years.
* Plus, much more

This role is based our Central Kitchen, 2 minutes’ walk from our St Werburgh’s store.

40 hours per week, Monday – Friday with flexibility to work outside of this on occasion and according to the needs of the business.