



MAIN OBJECTIVE...

To spearhead all in-house food production from product design to profitable items in the cafes.

To take full ownership of all operations at CK

To inspire and motivate the kitchen team – be an excellent leader and understand how your food production and quality of care put into the food will improve the overall customer experience and business.

Having a can do, infectious positive attitude which resonates throughout your team. To harness a culture of ownership across the business.

KEY PERFORMANCE INDICATORS...

- Cook, prepare and facilitate the production of food from CK for distribution to other sites
- Schedule new products & trials
- Manage waste & Shrinkage
- Meet production targets
- Meet payroll targets
- Team Development & scheduling
- Health and Safety/ EHO / COSHH Compliance

ACCOUNTABLE FOR...

TEAM

- Lead teams by example, offering encouragement and motivation
- Ensure the chef dress code is being adhered to for all team members and meets EHO standards
- Demonstrate a controlled and approachable manner
- Inspire team to design, cook & prepare food to a high standard with care & control over for margin, and wastage
- Oversee rotas, team holiday & weekly payroll.
- Develop team members to their full potential by encouraging creativity & upskilling when needed

OPERATIONS

- Lead team to create delicious & profitable food for our cafes
- Ensure efficient ordering, receipt and management of stock & supplies
- Complete accurate monthly stock take
- Ensure consistent high standards of product delivery across all cafes, with rigorous QC measures in place
- Ensure costing and margins of all products is correct & kept up to date
- Understand and update spreadsheets for effective pricing and GP%
- To foster strong working relationships with wider management team to create a culture of collaboration & success
- Good forward scheduling of all operations and staff rotas.

COMPLIANCE

- To manage the cleanliness and hygiene of the central kitchen
- To ensure pricing, ticketing regulations have been met.
- Keeping up to date with any legislation changes
- Ensure all Allergen information is correctly communicated & legislation followed, in all aspects of production
- To manage Health and Safety on a daily/weekly basis.
- Follow all Organic license legislation

PRODUCTION & PRODUCTS

- Introduce rhythm and routine in the production
- To create delicious & inspiring products for our cafes
- Develop profitable new products, measure & track their success.
- Keep up with the market & adapt recipes & products to keep our offering fresh & seasonal.
- To ensure programming of new product trials