

DEEP BEAT
ENTERTAINMENT



RECRUITMENT



JOB DESCRIPTION

JOB TITLE: COMPANY DEVELOPMENT CHEF
REPORTING TO: COMPANY OPERATIONS DIRECTOR
AND MANAGING DIRECTOR

Purpose of Role:

- To manage and, where required, execute the delivery of food across our UK operations.
- To create a centre of excellence for food innovation, and train our site food producers to deliver first class seasonal menu management.
- To work with the consulting team to create an annual food development programme.
- To deliver robust gross profit margins across cafe and restaurant operations.

Qualifications and Experience:

- A formal craft qualification or culinary degree. (Desirable)
- Advanced food hygiene.
- Health and safety qualification.
- A minimum of two years' relevant experience.



DEEP BEAT ENTERTAINMENT

RECRUITMENT

Key Tasks:

Management:

- To manage the day-to-day production of food across our operations.
- To work with the Operations Director to ensure that there are sufficient resources to meet trading requirements.
- To motivate and inspire the food production and barista teams to ensure our offer is on trend.
- To manage the food and menu engineering across the company sites.
- To support the mobilisation of new operations. This will involve travel and staying away from home.

Financial:

- To ensure that the budgeted gross profit margins are delivered, through robust management of stock and resources.
- To work with the procurement and administration team to ensure that ordering is completed on a just-in-time basis.
- To ensure that the labour model is efficient and responsive at each location.
- To develop and cost recipes, through to sales mixes to determine potential gross profits.
- To manage the reduction of food waste across the business.
- Reduce the gap through good financial leadership, reduce the gap between actual gross profit margins and optimum/theoretical gross margins.

Sales and Product Development

- To work with the consultants, Operations Director and Managing Director to develop new opportunities. These are likely to be:
 - Weddings, parties and events.
 - Product development, new dishes, marketing bundles and seasonal offers.
 - To ensure that, through a proactive approach to consistency and quality, repeat customer numbers are developed.



DEEP BEAT ENTERTAINMENT

RECRUITMENT

Food Standards:

- To work with the consultants and company leadership team to develop menus and food standards.
- To monitor and check food standards regularly (daily while on duty).
- To monitor and check that ingredients arrive from the supply chain in peak condition.

Mentoring, Coaching and Development

- To work with the company leadership team to develop a programme of training.
- To coach individuals and groups to deliver the company food standard.
- To provide support with including and training new team members at other sites.

Legal Compliance

- To ensure that the company sites comply with all relevant legislation including, but not limited to:
 - The Food Safety Act 1990.
 - The Health and Safety at Work Act 1974.
 - The Food Labelling (Declaration of Allergens) (England) Regulations 2008

Sustainability

- To work towards improving the company's sustainability credentials and reducing its carbon footprint.

Policies and Procedures

- To ensure that all company policies and procedures are followed.

Recruitment

- To support with the recruitment of new team members.
- To interview and trade-test culinary team members.

