



Job Title: Events Head Chef
Company: Create – CH&Co Events
Department: Kitchen Team
Reporting To: Executive Head Chef
Location: Create – South West London

The Company

Create is a unique Catering Company located in the South West of London. We offer a menu range in a modern and contemporary style. Create cater for 150,000 guests per year, and produce all aspects of food styles from simple buffets up to integral multi course gala dinners. It also delivers a bespoke catering style operation which is built to the specific event requirements at a number of venues, and can also cater anywhere in the country or abroad.

Job Purpose

To ensure the effective day to day operation and kitchen management of the kitchens at Create, ensuring the highest standards of Health and Safety, Food Safety and General Working Conditions are adhered to.

Practical Requirements

Principally based at Create CPU London, you will be required to travel to other Create venues within the company as business levels dictate.

You will work on an hours' as required role, and need to be flexible in your approach to working hours.

Person Specification (Knowledge, Skills & Attributes)

- Possess a City and Guilds catering qualification (or equivalent).
- Have substantial experience gained within a high quality/premier catering operation, mostly recently at a Head Chef or Senior Sous Chef level, where the highest standards are pre requisite.
- Have experience in volume catering and fine dining, and ideally of managing complex operations in multi areas.
- Strong leadership and people management skills with the ability to encourage and develop the full time and freelance team.
- A strong communicator at all levels.
- Ability to manage a large kitchen brigade, up to 50 Chefs.
- Proven planning and organisation skills, good administration skills.
- To be pro-active and able to use own initiative.
- Adherence and awareness of legislation requirements.
- Pride and passion for the industry and food.
- Positive and flexible attitude with hands on, practical approach to management.



Principal Accountabilities

To be responsible for the day to day running of the kitchen at Create and to be hands on when required to ensure the food is prepared efficiently and to the highest standard.

To work closely with the kitchen team in the planning and execution of the catering offering within Create from tasting meals through to large banquets and bespoke events.

To help oversee the ordering of food items and stock control, ensuring levels are sufficient to meet the daily requirements, without accumulating excess stock.

To remain up to date with the current hygiene regulations, and to be responsible for ensuring health, safety and hygiene standards are maintained and best practice procedures are followed at all times.

To be responsible for ensuring equipment is maintained and cleaned in line with Health and Hygiene regulations and that all staff are fully trained in its use.

To lead, manage and motivate the chefs and general assistants in order to ensure the efficient operational running of the kitchen and the maintenance of service and hygiene standards.

To be responsible for reviewing working practices to ensure the most efficient use of time and resources, searching always to control wastage and improve efficiency.

To ensure regular and constructive communication is maintained within the kitchen e.g. through a daily kitchen meeting, and ensure the team is fully aware of all operational issues.

To liaise closely with colleagues within the Create structure in order to develop co-operative and supportive working relationships and the most efficient working practices.