

**BECKETTS
FARM**

COOKERY
SCHOOL

Cookery School Manager

The Orange Kitchen:

We are excited to relaunch The Orange Kitchen Cookery School after its closure during the pandemic and are looking for a new team member to oversee its relaunch and overall operation.

The cookery school has been open since 2009 and offers a wide range of adult courses which run throughout the week in the evenings and children's courses through the school holidays. The facility also offers a range of team building workshops for corporate clients. The kitchen is available to hire to external businesses such as food development companies and restaurant chains.

Summary of role:

We are looking for an enthusiastic and charismatic individual capable of managing our popular cookery courses and teambuilding events. The individual must be passionate about great food and cooking.

Ideal candidates will have a background in hospitality, with experience in either front or back of house. Supervisory or management level experience would be desirable, but not essential for someone eager to progress their career and learn.

The role will be extremely hands-on. As well as taking responsibility for the administrative side of the cookery school management, the successful candidate will also be customer-facing as host and facilitator at all of our events. They will also need to be happy to muck-in with day-to-day cleaning and organisation of the kitchen equipment, stock and sundries. A hardworking, can-do attitude is vital.

With competitive and attractive rates of pay relating to experience, this is an exciting opportunity for a dedicated individual to join our team.

Working hours:

Full time (40 hours).

Working times will be variable each week to include daytimes, evenings and one day per weekend. The demands of the cookery school can be varied and working availability must be flexible on a weekly basis to fit in around planned evening courses and ad-hoc team building events. A general idea of your working rota will be available 1 month ahead.

Main Duties:

- Organise the calendar of events, arrange chefs and porters to cover class dates

- Host and facilitate adult cookery courses and team building sessions alongside experienced chef
- Management of freelance chefs and porters
- Create new and exciting menus and events with the chefs
- Ordering of ingredients and stock and carry out monthly stock checks
- Be responsible for all communication with customers and business clients
- Facilitate corporate kitchen hire bookings, from enquiry to event
- Monitor budget and customer feedback and look at ways to continually grow and improve the school
- Cleaning of the kitchen, including relevant food hygiene and safety checks
- Ensure kitchen equipment and coffee machine are clean and in good working order

Key Skills & Experience:

Key Skills and Experience	Essential (E) / Desirable (D)
Passion for good food and real cooking!	E
High standards in customer service excellence	E
Background in hospitality	E
Background in supervisory or management role	D
Taught chef, or enthusiastic home cook	E
Confident and enthusiastic manner	E
Able to use initiative to solve problems and develop new ideas to improve working and efficiency	E
Able to communicate effectively with a wide range of people, dealing with a range of queries and requirements, dietary or otherwise	E
Knowledge of a range of cuisines and culinary styles	D
Manage events in an organised manner, able to balance a varied and often heavy workload	E
Knowledge of best practice in kitchen hygiene and food control*	D
DBS checked**	D
Proficient in use of Microsoft Word and Excel	E
Tutoring experience	D
An awareness of budget control	D
Use of own transport	E

*Food hygiene course will be provided by employee upon commencement of role

**DBS check will be carried out by employee upon commencement of role

To apply for this role, please provide an up-to-date CV and short covering letter via email to Hannah Baldwick, hannah@beckettsfarm.co.uk

Closing date for applications, 10am on Wednesday 19th May.

Start date: as soon as possible.