Head Chef

Closing date: 15 February 2021
Anticipated Interview date: 24 February 2021
Anticipated start date: 30 March 2021
Directors Introduction

As a member of the Commercial Services team, you will be a key contributor in supporting our section to provide essential income and to support the University’s key objectives. The services we provide underpin values that will enhance the ‘student experience’, whilst being profitable and sustainable.

We work in an all-inclusive environment where the word ‘team’ is part of our culture. We provide an excellent benefits package supporting market led terms and conditions of employment. We are committed to ‘Investors in People’ and this is demonstrated by providing an open door policy giving access to the Management Team from all levels of the organisation.

I wish you well with your application.

Jon Greenwood,
Director of Commercial Services

Mission and Values

At YCL our mission is to provide the highest standard of customer satisfaction, value for money and quality of product within a friendly and helpful environment.

Our values are:
- **Trust** - We will place trust in you to do your job and do it well
- **Respect** - We will respect you and expect you to respect your colleagues and customers
- **Unique** - We are all unique and diverse and we embrace this
- **Enjoy** - We strive to make work an enjoyable place, you should too!

Catering and Hospitality

Catering and Hospitality is a large department with staff working in various sites across two campuses. Our sites vary in size and function from Cafes to large scale restaurants and dining halls which specialise in high volumes of both student and conference business.

We employ a large team of people located across our sites including chefs, supervisors, kitchen porters to front line service staff and Costa and Starbucks trained baristas.

We aim to deliver quality in everything we do from service standards to food quality within a very diverse operating environment. Being a University our priority customers are our students. We contribute towards the student experience with fresh ideas and creative food innovations, striving to exceed customer expectations within the very competitive higher education market.
YCL

YCL is a wholly owned subsidiary company of the University of York. YCL was formed in 2012 with the overall aim to deliver a profitable service and provide essential income to the University.

There are a number of commercially focussed sections which make up YCL including, Catering, Campus Nursery, York Sport, Design and Print Solutions, York Conferences, Retail Services, York Science Park and support teams including, Human Resources, Central Administration and Marketing.

YCL is continuously looking for new ways to support the University. In 2017/18 we opened a new retail store and catering outlet for the use of students, staff, visitors and the general public.

YCL was awarded Investors in People Silver in 2014.

Benefits Package

- 38 days annual leave including 8 bank holidays (pro rata)
- Pension scheme
- Concessions rates at York Sport Village and Centre
- 10% off campus NISA supermarkets
- Discount scheme with local restaurants, retail and traders
- Salary sacrifice schemes including cycle to work, and campus nursery
- Discount scheme with national retailers and services
- Discounted personal postage rates

The University

Founded on principles of excellence, equality and opportunity for all, the University of York opened in 1963 with just 230 students. In 2019 it is the home of more than 18,000 students. The University is one of the world's leading universities and a member of the prestigious Russell Group.

An Attractive Place to Work

Centred around the picturesque village of Heslington on the edge of the city of York, the campus offers a wealth of facilities, including bars, gyms and shops.

The University has undergone an unprecedented period of expansion and renewal. Since 2000 they have invested in 20 new buildings on the original campus and have completed the first and second phases of a £750m campus expansion.

During this period of change YCL has also grown to support the growth on campus. We have worked hard to retain our friendly, informal atmosphere and believe strongly that work should be an enjoyable place to be.
Main purpose of this role:
To manage the efficient and effective working of the production kitchen to ensure the highest standard of catering within strict financial and legislative requirements. To manage a team of approximately 10 full and part time production staff.

Key responsibilities and duties:
• Preparation and monitoring of food production in accordance with menu specifications and food safety guidelines.
• Maintain the standard of health, safety and hygiene in accordance with the University’s policies and procedures.
• Purchasing of food from nominated suppliers ensuring that stock levels are maintained at cost effective levels.
• On the job training and supervision of the kitchen production team.
• Compilation of kitchen staff rotas to ensure efficient and effective deployment of staff.
• In conjunction with the Catering Manager and the Executive Head Chef, produce new innovative menus which match customer requirements and financial targets.
• Responsible for food cost control, stock levels and meeting budgeted gross margin performance.
• Ensures that standard operating procedures are in place for using machinery, cleaning with chemicals etc.
• Responsible for the health safety and hygiene in the kitchen.
• Responsible for the preparation and upkeep of kitchen risk assessments.

Other Requirements of the post holder:
• Uses a computer to exchange/gain information through e-mails and for staff attendance records.
• Undertakes annual performance reviews of kitchen team.
• Must be flexible over hours and days of work.

The above list of duties is not exhaustive and is subject to change. The post holder may be required to undertake other duties within the scope and grading of the post.

Working conditions:
• Noisy, hot and humid around steam ovens, naked flames, gas appliances.
• Enters cold stores and freezers.
• Provides and ensures that protective clothing is worn by self and staff.
# CANDIDATE SPECIFICATION

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<thead>
<tr>
<th>ESSENTIAL</th>
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<td><strong>QUALIFICATIONS</strong></td>
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<td>• City and Guilds 706/1/2 or NVQ 3 or above</td>
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<td>• Intermediate Food Hygiene Certificate. Health and Safety in the workplace certificate</td>
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| KNOWLEDGE | |
|-----------|• A thorough understanding of the catering business with particular emphasis on large scale catering<br>• Good working knowledge of health and safety and manual handling issues |

| SKILLS / ABILITIES/ COMPETENCIES | |
|----------------------------------|• Experience of staff training<br>• Craft Training Certificate |
| • Menu development, planning and costing. Customer care skills | |
| • Proven staff management skills | |
| • Ability to work under pressure | |
| • Excellent food presentation and craft training skills | |
| • Computer literate – word processing, e-mails | |
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<td><strong>EXPERIENCE</strong></td>
<td><strong>PERSONAL ATTRIBUTES</strong></td>
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<td>• Minimum 2 years experience of working in a</td>
<td>• Excellent communication skills.</td>
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<td>supervisory position in a high volume</td>
<td>• Self motivated and able to motivate others.</td>
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<td>catering operation.. Proven ‘on the job’</td>
<td>Drive, enthusiasm and commitment.</td>
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<td>training skills</td>
<td>Good organisational skills.</td>
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<td>• Flexibility to work unsocial hours</td>
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<td>• NVQ D32 Assessor Skills or Craft Trainer</td>
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How to Apply

Online

- Go to https://jobs.york.ac.uk/ycl
- Find the vacancy using the reference
- Complete the online application form

You will need to submit your application by midnight (GMT) of the closing date.

What will I need?

We will ask you for:

- Personal details
- Your employment history
- Relevant qualifications
- Contact details for two referees

You will need to show us how you meet the requirements of the job, either in a written statement and / or by answering questions.

YCL will only recruit individuals who have passed the school leavers age. For further information and confirmation of the school leavers age please visit the City of York Council website.

Applicants aged 18 and under will only be offered a maximum of 20 hours of work a week, and must provide evidence that they are in full or part time education/training, or undertaking work based learning such as an apprenticeship.

Help and assistance

Direct queries to ycl-hradmin@york.ac.uk
01904 328413 / 01904 328424