
VACANCY: EVENTS CHEF

Salary: £10,920 to £12,480 per annum depending on experience for a 20 hour week
(equiv. £10.50 to £12 per hour)

Location: Edinburgh (Grassmarket) EH1 2QA **Hours:** 20 hours per week incl evenings/weekends

Closing date: 14 October 2016

Background

Grassmarket Community Project takes an innovative approach to creating community and providing sanctuary and support to participants, many of whom are amongst the most vulnerable of our citizens. Through mentoring, social enterprise, training and education in a nurturing environment, the Project develops skills which enable participants to develop to their full potential and move away from cycles of failure.

For us *Social Enterprise* is core to our sustainability as an organisation. Although our roots are in working with people who were traditionally homeless, we have realised that community has a wider definition and we now work with people who experience mental/physical health issues and learning support needs.

Due to an increase in our events and hospitality business, we are looking for a skilled, energetic, passionate event chef who likes a challenge and wants to exceed customer expectations whilst generating income for a much needed charity that supports vulnerable adults.

Key Tasks and Responsibilities:

- To be responsible for the development of all dishes, menu writing and compiling menu specs and associated costings.
- To cater for all of our events ensuring that the clients expectations are exceeded.
- To plan and assist in the organisation of events on and off the premises.
- To provide annual leave cover for kitchen supervisors holidays.
- To ensure that all HACCP systems are maintained, along with Health & Safety procedures

Personal Requirements:

Essential

- Minimum of intermediate food hygiene certificate
- Passion for food
- Excellent customer service skills
- Good communication skills
- Compassionate, caring, patient and encouraging with our members and volunteers
- Skilled and creative and competent across all areas of the kitchen.
- Experience in banqueting and menu development
- Awareness of modern cooking techniques.
- Ability to work with a wide range of people staff/volunteers/ members

Desirable

- Knowledge and experience of working with vulnerable adults
- City & Guilds 7100 (parts 2 & 3) or NVQ Equivalent

Application Instructions: Please email catherine@grassmarket.org

Attach/include your up-to-date CV (of no more than 4 pages of A4) along with a covering letter personal statement/email (of no more than 2 sides of A4) outlining: (1) Why you are applying? And (2) What skills, experience and knowledge you would bring to the post.

Note - if shortlisted and contacted for an interview the candidate will be required to cook something from ingredients provided by recruitment panel. We seek someone who is skilled, resourceful, creative and imaginative with food.