



The University of Birmingham Guild of Students is a charity and the students' union for more than 36,000 students. We represent our members to the University and other organisations on the issues that matter to students most. We also exist to help students develop skills outside of study, have fun, meet people and make sure their time at Birmingham is special.

Kitchen Manager

£23,648 per annum - 35.5 hours per week (annualised)

We are looking for a Kitchen Manager to manage all activities related to our catering operation within the Guild of Students.

A hands role, you will work with the Venues Manager to ensure the development and successful management of the kitchen, including menu development, creation and costing; management of the kitchen and serving staff; ordering and purchasing; presentation and meal design; maintenance of food standards; and legislative compliance.

You must have experience of working in a professional kitchen as a Chef, along with a City and Guild/NVQ level 3 Catering qualifications; and have an in-depth knowledge of HACCP and COSHH. You will also have proven experience of managing a busy kitchen function and knowledge of current food trends and markets along with experience of managing and developing a staff team.

Along with 21 days holiday, plus Bank Holidays, the Guild operates fixed closing dates during Easter and Christmas each year. There are currently seven closed days, (five days during Christmas vacation and two days during Easter vacation). These days are taken in conjunction with Bank Holidays to enable the Guild to close down over those two vacation periods.

Closing date and time for applications: Thursday 9th January 2020, 9:00am

Interviews will take place on: Monday 20th January 2020

For application packs please visit: <http://www.guildofstudents.com/about/your-union/workwithus>

or email: staffing@guild.bham.ac.uk



Make the most of University life!

