



We are now recruiting a: Banqueting/Event Chef

46 hrs a week

5 days over 7 (Flexible working hours)

26k + pension

Thorp Arch, Wetherby

Homegrown Hospitality are an outside catering company who have been providing outstanding food for weddings, parties, corporate occasions, and largescale public events for the last 9 years. We provide an exceptional service to our clients for which we are highly regarded. We have a calendar full of events through the summer and we are looking for committed people who are passionate about all aspects of food and delivery to join our team.

We believe that our clients should be excited to share a menu with friends, family, and colleagues in a stress-free environment. We take time to get to know our clients and build a menu around their wants and needs. We make everything in house from fresh ingredients which we source locally, and we are passionate about providing a friendly and attentive service.

What you will be doing:

- Planning and leading the preparation of all menus
- Leading the delivery of menus across all types of events.
- Managing all kitchen health and safety and food hygiene to current regulations and keeping all paperwork up to date.
- Managing and leading kitchen cleaning in line with cleaning schedules.
- Placing food orders with our preferred suppliers as required.
- Managing the kitchen staffing rota.
- Assisting with clear-down and closing of kitchen.

Working under the business Owner/head chef, this is a hands-on role overseeing the kitchen on a day-to-day basis. They will be leading and motivating a small team through the preparation of our menus and managing delivery of those menus on event days.

Our new banqueting chef will be creative, LOVE food and will have attention to detail. Homegrown Hospitality specialise in food served to share or graze. This person will love to eat in this informal way and will understand how food needs to be presented in this manner as well as having a flair for plating in an a la carte fashion. They will have integrity, as a chef, always looking for the best solution. They will be a passionate and motivational leader. They will strive to improve and be the best.

What we are looking for:

- Worked in the industry for at least 5 years, of which 2 have been in a banqueting/weddings/events environment.
- Extensive knowledge and practical ability in all aspects of cookery with good organisational skills.
- A passion for making and creating food from raw ingredients.
- A defined palate.
- a flair for making food look fabulous in all settings whether fully plated or informal “grazing style”.
- An ability to lead a team in a fast-paced and sometimes challenging environment, maintaining a cool head under pressure.
- A desire to learn and improve and undertake further training or gain qualifications.
- An impeccable level of hygiene standards, taking pride in their work and appearance.
- Flexibility to be able to work to the varied demands of the business.
- Endurance and stamina
- Reliable and punctual.
- A minimum of two references.
- Team Player as well as being able to work on own initiative.
- Driving Licence and own transport preferred but not essential.