



<b>Job Title:</b>	Head of Food Operations	<b>Department:</b>	IGHG – Central
<b>Location:</b>	Remote	<b>Position Type:</b>	Full Time
<b>Level/Salary Range:</b>		<b>Reports To:</b>	Director of Operations
<b>JOB DESCRIPTION</b>			
<b>Role Overview</b>			
<p>To support the operations team to ensure exceptional standards of food and customer service, whilst keeping within budgets and delivering margins. Ensuring that all legislative and compliance guidelines are fully adhered to, resulting in faultless hygiene standards.</p> <p>Support Operations, Venue Management and Kitchen teams in improving performance, staff retention and development. Using training, support visits and standards audits to motivate teams and facilitate an environment of always putting the guest first.</p> <p>If you're looking to start your Innis &amp; Gunn career in our Taprooms, check out our <a href="#">recruitment platform</a> for current roles.</p>			
<b>Key Tasks</b>			
<ul style="list-style-type: none"> <li>• To support sites in the running of the kitchen where an immediate need has occurred, which includes running the cook line, leading busy services and covering holidays where needed.</li> <li>• Drive profitability of food operations through weekly stock audits and mentoring of venue kitchen teams in areas of improvement needed</li> <li>• Motivate and inspire our kitchen teams to deliver excellence in every plate of food</li> <li>• Development of menus and promotion of Originality in our food offer</li> <li>• Creation of costings, menu specs and recipes</li> <li>• Improve external audit compliance scores through monthly site audits &amp; weekly audits of compliance checklists</li> <li>• Develop pipelines of talent within each unit to support new opening pipeline</li> <li>• Work closely with venues and central Operations team to effectively fill kitchen vacancies</li> <li>• Use the food retail calendar to drive activity around key food led events</li> </ul>			
<b>Additional Tasks</b>			
<ul style="list-style-type: none"> <li>• Support central Operations in other areas of the business where required</li> <li>• Continually develop your own knowledge of food trends</li> </ul>			
<b>Qualifications &amp; Education Requirements</b>			
<ul style="list-style-type: none"> <li>• Advanced Food Hygiene</li> <li>• NVQ in professional cookery</li> </ul>			
<b>Competencies Required</b>			



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- Minimum of 2 years working in multi site kitchen management
  - Excellent knowledge of all HACCP, COSHH and Health and Safety in the workplace.
  - Ability to develop menus following a brief for multiple food styles.
  - Excellent coaching skills.
  - Creative with a can do attitude able to overcome challenges and find solutions in order to succeed
  - Energetic and ambitious with the drive and determination to win
  - Excellent communication skills with the ability to influence at all levels