

Kitchen Manager

As a kitchen manager or head chef, you would use your knowledge and experience of professional cooking to lead a team of staff and efficiently run a kitchen.

In this job you will need good leadership skills. You will need to work quickly and calmly when under pressure. You will also need to control a budget. If you are interested in food and you can lead a team in an organised way, this job could be perfect for you.

To get into this job you will need experience in a professional kitchen, running your own section. You can work your way up from kitchen assistant to trainee chef, then section chef and manager/head chef. You may also be able to get into this job through an Apprenticeship scheme.

Hours of work

Variable

Work activities

Kitchen managers or head chefs work in any organisation where there is a restaurant, such as businesses, universities, hospitals and schools. Head chefs who work in schools are also responsible for making sure that the food they serve is healthy.

As a head chef your duties would include:

- planning menus
- making sure food is of the right quality and price and is produced on time
- managing stocks of food
- ordering food from suppliers
- controlling a budget and keeping accurate records
- managing health and hygiene procedures
- organising the staff duty rota
- recruiting, training and developing staff.

You would organise and oversee the work of the kitchen staff, decide which tasks need to be done and share these among the team. You would also be involved in the some of the preparation and cooking of food.

Working hours and conditions

You would typically work shifts, involving early mornings and late nights, including weekends and public holidays.

Working in the kitchen would be hot and humid. At key meal times, you would be on your feet most of the time and working under pressure.

You would wear a uniform and hat to protect your clothing and for hygiene reasons.

For part of the day, you may work at a desk away from the kitchen creating menu ideas with the restaurant manager and placing orders with food suppliers.

Aston Recruitment

Fleming House : 5 Fleming Road : Kirkton Campus : Livingston : EH54 7BN

t. +44 (0) 1506 415 445

www.astonrecruit.co.uk

Who would it suit?

Someone who's got bags of stamina and enjoys the fast pace of working in a kitchen. You also need to be able to stay calm and work as part of a team during a frenetic service. As head of your section you need to be confident enough to manage the commis chefs working with you - and to give them clear instructions.

What sort of salary can I expect?

Kitchen Managers will usually start on £16,000 to £18,000 a year. Depending on your employer and your level of experience, you could earn up to £35,000 a year.

Figures are intended as a guideline only.

Entry requirements

To become a kitchen manager or head chef you will need:

- A passion for food
- Experience of working in a professional kitchen
- Experience of running your own section in a professional kitchen.

Most head chefs work their way up from kitchen assistant to trainee chef, then become section chef and manager/head chef.

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