

Job Title : Catering Manager X1
SOC : 5436
Employer: ANAYAH SPICE LTD

Catering and Bar Manager will plan, direct and co-ordinate the catering and Bar facilities and services of our licensed premises as well as needs to cater the prebooked events and parties.

Job Type: Permanent, Full Time (37.5 hours per week).
Salary : £38,700 Per Year.

Entry Requirements:

Educational Background: GCSEs or Equivalent required.

Experience: Relevant Industry Experience Required

Language: English Level B1 Minimum on CEFR Scale

Duties and Responsibilities:

- Plans catering or bar services and supervises staff.
- Decides on the range and quality of meals and beverages to be provided or discusses customer's requirements for special events or occasions.
- Purchases or directs the purchasing of supplies and arranges for the preparation of accounts.
- Verifies that the quality of food, beverages, and waiting service meets requirements and ensures kitchen and dining areas are kept clean in compliance with statutory requirements.
- Checks that supplies are properly used and accounted for to prevent wastage and loss and to keep within budget limits.

Please email you CV to anayahspiceltd@outlook.com

Application Deadline 15/07/2024

Job Title : Chef X2

SOC : 5434

Employer: ANAYAH SPICE LTD

Chefs plan menus and prepare, or oversee the preparation of food in our restaurants, private households' events such as Birthday Parties or in a Wedding and other establishment such as Business events.

Job Type: Permanent, Full Time (37.5 hours per week).

Salary : £38,700 Per Year.

Entry Requirements:

Educational Background: There are no formal academic requirements. Training is provided Off and on-the-job. NVQs/ SVQs, BTEC Certificates and Diplomas and foundation degrees are available. Apprenticeships are also available. Courses are also run by private cookery schools.

Experience: Relevant Industry Experience will be Mandatory

Language: English Level B1 Minimum on CEFR Scale

Duties and Responsibilities:

- requisitions or purchases and examines foodstuffs from suppliers to ensure quality.
- plans menus, prepares, seasons and cook foodstuffs or oversees their preparation and monitors the quality of finished dishes.
- supervises, organises and instructs kitchen staff and manages the whole kitchen or an area of the kitchen.
- ensures relevant hygiene and health and safety standards are maintained within the kitchen.
- plans and co-ordinates kitchen work such as fetching, clearing and cleaning of equipment and utensils.
- ensures kitchen safety and food hygiene are followed accordance with NEA standard.
- ensures proper handling and storage of all food items.

Please email you CV to anayahspiceltd@outlook.com

Application Deadline 15/07/2024