

HIGHBURY ROUNDHOUSE YOUTH AND COMMUNITY CENTRE
Full-Time Chef Manager required

Who we are:

Highbury Roundhouse is a thriving non-profit, community-based organisation supporting people living and working in Islington and the surrounding area.

We serve a large cross-section of the community and focus on delivering educational and recreational activities for people of all ages and ethnic backgrounds. Particularly those from disadvantaged and disaffected communities, to engage in activities that will enhance their self-esteem and encourage them to participate in the community.

We are about to open our new community centre, where will have a café, and looking for a chef run and manage the café.

About the job:

5 days a week 40 hours each day at £33.592pa.

Working Monday to Friday and the occasional weekends.

You will need at least 3 years' experience in managing catering services with full knowledge of how to provide a professional catering service to members of the public. You will need to know how to provide cooked meals, sandwiches, teas, coffees and snacks for our community café known as the "Hub" in a busy newly built community centre in Highbury, soon to open.

You will be responsible for catering for events and private functions held in the community centre.

You will need to have NVQ qualification at level 3 or above in professional cooking and a Level 1 Foundation Certificate in Food Hygiene or above and strong experience in managing a Food/Health & Safety management system.

You will be required to undertake a DBS check.

How to apply:

Please forward your CV and/or fill in our application form and send to admin@highbury-roundhouse.org.uk or you can write to us at the address below for further information:

Highbury Roundhouse Youth and Community Centre, 71 Ronalds Road, London, N5 1XB, Tel: 020 7359-5916.

WE ARE AN EQUAL OPPORTUNITIES EMPLOYER AND ARE COMMITTED TO SAFEGUARDING CHILDREN AND VENERABLE ADULTS.