



Junior Sous Chef

Junction Bar, Restaurant and Cafe

Junction is a bar, restaurant, cafe and social workspace situated in the heart of Manchester. Built under the iconic arch of Manchester Central, one of the UK's largest and most versatile event venues, Junction welcomes workers, tourists and families alike as a place to eat, drink, meet or relax.

A place to game-plan the day with great coffee in the morning, catch up on emails at lunch, make connections with new contacts, and meet friends over cocktails and locally sourced small-plates in the evening. A place for everyone, all day, every day.

Junction is managed by Manchester Central.

Your Role

Competitive salary up to £32,000pa / 25 days holiday plus bank holidays / contributory pension scheme / discounted car parking

Reporting directly to the Executive Chef, this role is working on a full time, permanent basis.

At Manchester Central, we pride ourselves on being different from many other workplaces for chefs. We understand the importance of a good work-life balance, which is why our chefs typically work **40 hours per week**. Say goodbye to long, unsociable hours and hello to a role that values your time both in and out of the kitchen.

Here, you'll be part of a team that values creativity, quality, and teamwork. You'll have the support and resources to excel with opportunities for growth and learning.

Your duties and responsibilities will include but are not limited to:

- Managing the production and service of all catering within the Junction kitchen operation on a day-to-day basis.
- Working closely with senior kitchen staff to develop and enhance menu offerings.
- Assisting with the monthly kitchen stock takes with the guidance of the Executive Sous Chef.
- Daily monitoring & recording of all food safety systems, policies and all aspects of H&S within the Junction kitchen.

The ideal candidate will have:

- Previous experience within a fast-paced cook to order kitchen
- Experience of menu planning and cost control
- Knowledgeable of food safety laws and legislations

You must be:

- Passionate about food and delivering high-quality dining experiences
- Self-motivated with the ability to work as part of and lead a team
- An excellent communicator to drive a team to continually develop new skills





We recognise that skills, experience, and potential come in many forms, and we encourage you to apply if you see a strong alignment between your abilities and this opportunity - even if you don't check every box. We are committed to building a diverse and inclusive team and value different perspectives and backgrounds.

Apply

To apply for this exciting opportunity, please send a CV and covering letter to:

Ref: Junior Sous Chef - Junction

FAO: HR Team

Email: careers@manchestercentral.co.uk

Manchester Central is an equal opportunities employer. All applicants who meet the essential criteria and identify as having a disability in their covering letter will be guaranteed an interview.



Job Description

Junior Sous Chef

Salary:	£32,000 gross per annum
Hours:	40 hours per week
Working pattern:	Monday to Sunday (5 days out of 7). Predominantly Monday to Friday 11:30am to 8:30pm working weekends when required due to business needs.
Location and business area:	Hospitality – Junction
Aim of the role:	To be responsible for all aspects of the day-to-day running of all production and service of all catering within the Junction Restaurant at <i>Manchester Central</i> .
Directly responsible to:	Executive Chef and Hospitality General Manager
Directly responsible for:	Chef de Partie Kitchen Porter

Main areas of responsibility

- Managing the production and service of all catering within the Junction kitchen operation on a day-to-day basis.
- A high standard of food preparation and monitoring the quality of dishes leaving the kitchen.
- Assisting with the monthly kitchen stock takes with the guidance of the Executive Sous Chef.
- Daily monitoring & recording of all food safety systems, policies and all aspects of H&S within the Junction kitchen.

- Implementing new dishes & concepts brought by the Executive Sous Chef, including menu planning, allergens and recipes.
- Assisting in the writing and designing of all new menu items.
- Assist in the planning and rostering of all kitchen staff with the guidance of the Executive Sous Chef & Hospitality General Manager.
- Leading and supervising all catering systems that are in place and are adhered to regarding quality control, stock rotation and dietary requirements
- Ensuring that all dishes from the menu are cooked, using correct recipes templates and are presented to the highest standards.
- Promoting and maintaining good working relationships throughout the Junction team and the wider Manchester Central Hospitality Team.
- Managing the day-to-day kitchen orders and using the company systems to ensure orders are placed as per policies.
- Ensuring all food safety practices are followed and the importance of allergen awareness is at the forefront of the kitchen team.
- Monitoring performance of all kitchen staff and reporting any issues to the Executive Sous Chef.
- Maintaining an up-to-date knowledge of all relevant legislation, Company policies and procedures.
- A hands-on approach within the kitchen, assisting in preparation, service and planning on all events where needed.

About us:

Our purpose is to connect people, ideas, and business through meaningful and rich experiences.

Our customers choose Manchester Central because of the experiences we help them to create. We help them to make something happen – the energy and connection that creates memories.

We help them to grow their businesses – connecting with their customers, partners, suppliers, and employees. We bring people together to share ideas and make plans. We pay attention to the details so our clients can pay attention to their guests. What makes us different is the creativity, professional delivery expertise and passion of our team.

The qualities of our people:

Our people are pretty fabulous. They really love our industry, our customers, and what we do. We have high expectations of each other and live up to the standards we've set.

The people who are happiest working for us want to get stuck in and make things happen for a great purpose. They want the challenge of a fast pace, lots of energy and a great team to work with.

We are a special group who have chosen to work together, and we share these characteristics:

- **Expert & specialist**
We're highly respected and super proud of our level of expertise – making the complexity of what we do look effortless.
- **Flexible**
We're all about innovation and trying new ways to create experiences for customers. We're really flexible to meet our customers needs.
- **Positive and energetic**
There's a great energy across the business and sense of teamwork - it feels like a family. We have fun at work and there's plenty of social activity.
- **Ready to grow**
Careers are important to us too – some of our senior leaders started out as team members and then progressed their careers.
If people move on from working with us, they'll always have improved their skills and experience along the way.
- **Committed**
Our people show huge levels of commitment for our customers, and they're determined to get the job done. Events always build up to a crescendo of activity, so it's not always easy. Even when there's pressure it's still a great place to work.

We have a Code of Conduct sets out the right way to do business at Manchester Central. The reputation and integrity of our business is based on all of the decisions we've made, the way we manage our business and what we deliver. These actions and decisions have built up the trust we've earned with our customers, suppliers, communities and colleagues.

Our people pay attention to respect in our workplace, doing the right thing and safeguarding our company and each other.

Person Specification

Education	Essential	Desirable
Valid intermediate food hygiene certificate		✓
Experience		
Experience of running busy kitchens	✓	
Previous experience within a fast-paced cook to order kitchen.	✓	
Menu planning and cost control	✓	
Proven experience of people management.	✓	
Knowledge		
High knowledge of food safety laws, allergens and legislations	✓	
Up to date knowledge of new and future trends.		✓
Skills		
Passion for food	✓	
Approachable	✓	
Organised	✓	
Ability to motivate and lead a team, whilst also loan working	✓	
Personal Attributes		
Self-motivated with the ability to work as part of a team	✓	
Enjoys working in a fast-paced environment	✓	
Passion for delivering excellent levels of customer service	✓	
Ability and preparedness to work flexibly	✓	