



## **Now Recruiting: Catering Manager**

**Start Date:** ASAP

**Duration:** Ongoing pending six month probationary period.

**Responsible for:** Management and development of Locavore Kitchen.

**Hours:** 35h/week over 5 days

**Rate of Pay:** £20k p/a (£11h), staff discount at a number of locations; and an employer contribution pension.

**Location:** Primarily Locavore, 349 Victoria Road, G42 7SA

### **About Us:**

We're a not-for-private-profit social enterprise food business which helps build more sustainable local food systems which are better for society and our environment.

We currently run a large grocery store at 349 Victoria Road on the south-side of Glasgow, a cafe in Garnethill, grow fruit and vegetables across four sites in and around Glasgow, and provide veg boxes to around 1500 households per week.

We also help new growers get started through our Grow the Growers programme and help those facing food poverty through our Good Food Fund.

### **Find out more:**

[www.glasgowlocavore.org](http://www.glasgowlocavore.org),

[www.facebook.com/GlasgowLocavore](https://www.facebook.com/GlasgowLocavore)

## **About this role:**

The Catering Manager will be responsible for day to day operations in our kitchen and for development of our food offer for various sales channels, see further down.

It is largely a hands on, operational role, for an experienced chef who is looking for a different kind of challenge in a different kind of environment. We expect about 75% of the role will be in the kitchen, with the remainder on administration and product/business development.

## **About our Food:**

### **Producing for our Cafes & Deli**

The majority of work in our kitchen is producing for our cafes and deli. This includes cooking everything that is sold in our Victoria Road location, including soups, salads, specials, menu items, and baked goods. The kitchen also produces soups and salads for our Renfrew Street location and it's anticipated it will produce for other locations in the future.

### **Outside Catering**

We offer catering for all sorts of events and parties through our our catering offer: <https://glasgowlocavore.org/locavore-kitchen-ethical-catering/>

We see this as an area in which there is a lot of potential to grow and develop with a bit of attention and planning. Currently we do a small number of events each month, mostly from regular third sector customers. We've also catered for holiday gunger projects.

### **In house production**

We produce a selection of items for retail sale in our own shop and to our veg box customers. This includes a range of hummus, pesto and confectionery. We would like to build upon the current range and improve consistency and availability. We see potential for wholesaling these items to other shops in the future as well as supplying future new Locavore locations.

## **Key Working relationships:**

The post holder will have many points of contact through Locavore:

- Managing Director - You will report directly to the managing director.
- Kitchen - The post holder will work with, manage and lead a team of three in our Victoria Road kitchen.
- Victoria Road Cafe/Deli - The post holder will work with the deli coordinator to fulfil, develop and improve our offer.
- Locavore Renfrew Street - The post holder will work with the Manager to fulfil the locations needs and work with them to develop the offer.
- Victoria Road Shop & Locavore Veg Boxes post holder will work with the Coordinators & Manager to fulfil in house production needs and expand this offer.

**Food Ethos:**

It's incredibly important that we have someone in post who is bought into our food ethos and is able to take it forward and develop our offer while remaining true to our ethos and mission.

Our kitchen is 100% organic and prioritises local sourcing and dealing creatively with seasonal gluts of produce. We think of our kitchen as a showcase of what an organic predominantly local and seasonal diet can look like.

For us this means an offer which is heavy on local vegetables, uses UK grown grains and pulses, and features the very best local, organic meat and dairy in moderation. We aim to provide this offer while remaining affordable and accommodating the needs of those with dietary needs and preferences.

**Key Duties and Responsibilities:**

- All duties associated with working in a production kitchen role.
- Overall responsibility for food safety.
- Administration tasks associated with the role.
- Line management of kitchen team.
- Business, product and offer development.
- Monthly reporting of KPI.
- Supporting development of FOH as required.

**Person Specification:**

We're looking for someone with lots of experience of working in busy kitchens who shares our food ethos and has the drive to bring things forward and work towards continuous improvement.

You'll be a creative cook able to respond to what is available and create interesting, tasty food from seasonal gluts.

You'll have experience of managing a team and working in collaboration with others to take forward and develop new menus, offers or products.

Experience of developing new products/recipes for deli or retail would be useful, as would experience of event catering.

**How to apply:**

The closing date is 8am on Monday the 16<sup>th</sup> of March.

Please submit a CV (maximum 2 pages) along with a one page cover letter outlining why you want to work with us and what you think you could bring to this role.

Applications should be by email to [recruitment@glasgowlocavore.org](mailto:recruitment@glasgowlocavore.org) and the subject heading should be 'Application - Catering Manager'.

Thanks for your interest!