

# MACKNADE

## JOB DESCRIPTION

**Post:** Head Chef (Production and Events)

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### Overview

The Head Chef (Production and Events) sits at the heart of Macknade's production and event operations, responsible for delivering high-volume, consistent, and commercially viable ready-to-eat and ready-to-finish food, as well as executing exceptional menus for events across the business.

The ideal candidate will demonstrate strong production discipline, seasonal creativity and batch cooking skills while aligning closely with Macknade's values.

### Production: Key Responsibilities

- Deliver high-quality food production at scale while maintaining consistency in taste, presentation, and standards
- Lead the delivery of the day to day Standard Operating Procedures as outlined:
  - Manage daily production schedules, prep lists, and inventory requirements
  - Execute efficient production runs, maximizing oven, chilling and workforce capacity
  - Adapt production plans quickly in response to changing priorities, last-minute requirements and waste streams
  - Monitor waste reduction and stock rotation (FIFO), ensuring margin protection
  - Ensure accurate batch cooking, yield control, and portion accuracy
- Maintain exemplary standards of food safety, hygiene, and compliance (HACCP)
- Communicate effectively across departments to ensure smooth operations

### Events: Key Responsibilities

- Lead menu creation for assigned events, ensuring alignment with Macknade values of seasonality, ethics, and qualità prezzo.

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- Proactively consult with the Greengrocer, Deli and Butchery teams when developing menus, ensuring feasibility of supply, flexibility in cuts and produce selection, accuracy in marketing, and alignment with broader business objectives.
- Take ownership of the planning and delivery of designated event functions, maintaining exceptional standards of taste, presentation, and guest experience.
- Manage advance preparation and production scheduling for events within your remit, ensuring smooth execution.
- Collaborate with the Head Chef - Café to plan rotas and staffing requirements for events you are leading.
- Work in partnership with the Head Chef - Café and Café team to deliver shared functions.
- Ensure all event menus are accurately costed, commercially viable, and thoroughly tested prior to delivery.

## **Key Attributes & Experience**

- Strong understanding of batch cooking, yield control, and cost management
- Passion for ingredients, provenance, food quality, and flavour
- Experience working within seasonal production environments
- Calm, adaptable, and solutions-focused under pressure
- Strong attention to detail and ability to maintain standards & product consistency
- Excellent organisation and communication skills

## **Technical & Culinary Skills**

- Advanced culinary skills suitable for a high-volume production environment
- Knowledge of preservation techniques (vac-packing, freezing, pickling, curing, etc.)
- Understanding of shelf-life management and labelling regulations
- Strong understanding of allergen compliance

## **Compliance & Standards**

- High standards of food hygiene and safety
- Full understanding of HACCP principles
- Commitment to EHO compliance and audit success