



Mothership HQ Ltd

Job Title: Food Operations Manager
Location: London
Salary: £28,000 + Experience dependent
Full/Part time: Full-Time
Length of employment: Permanent
Start Date: ASAP
Closing date: 31st July 2016

About the company and who we are looking for to join our team

Mothership HQ Limited is the ultimate parent company of the Mothership Group of companies which owns and operates bars and nightclubs and produces innovative events in the buzzy and vibrant social scenes of London and Brighton. Presently comprising of four venues and organising over 1000 events a year, the business plans rapid growth in the coming years. The company has a passionate Board, with a record of success in the hospitality and event sector we are seeking a like-minded experienced Food Operations Manager to join the team at MHQ.

The Role, Key Responsibilities & Experience

An experienced Food Operations Manager is required to collaborate and create with external food partners whilst contributing strategically to overall group operations. A hands-on person, who has the natural ability to motivate and engage a team, who can implement operating systems and deliver consistency of service whilst managing all compliancy procedures. Multitasking between food service, people management, strategy, menu development whilst working with four internal management teams to create an experience our customers will always remember. We are looking for a Front of House Chef, Kitchen Manager with a creative flair and a solid understanding of the events business. This is an exciting and varied role for an energetic individual.

As the Food Operations Manager, you will be responsible for the training and development of all kitchen staff. You will have the ability to manage relationships with existing suppliers, organise operating systems and compliance procedure, coordinate menu changes and development of food focused one off events. A creative, highly organised and sociable individual with experience managing schedules, external partners and doing it all with passion and enthusiasm for exceptional service and all things food related! You will work alongside the Directors, Mothership HQ and venue teams.

The role will be predominantly based on site with the teams so you can immerse yourself in what our four very different venues and back of house teams have to offer. The ideal candidate will have at least 18 month's experience as Head Chef or Kitchen Manager working with fresh food, delivering on spec dishes at high volume with an ability to competently manage stock to achieve GP targets and excellent food quality, enjoys leading and developing a small team, has high levels of personal motivation, is well-presented, articulate and enthusiastic. Must be passionate about high-quality food and committed to great standards, a creative flair and exceptional communication skills are an absolute must! Preferably previous experience in a multisite business

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For more information or to apply please email your CV to andy@mothershipgroup.com (Operations Director).

Due to the high level of applications expected we will only be replying to those that have made it to interview stage.