**Role Profile**

**Job Title: Head of Culinary Operation**

**Responsible to: SOUTH OPERATIONS & GROWTH COMMUNITY**

**Location: UK MOBILE**

**Direct reports: SOUTH CULINARY TEAM**

**Purpose of the Role**

The Executive Chef is responsible for leading the culinary support across all schools in the South structure of UK business.

This involves maintaining and driving high food, commercial awareness and kitchen standards

They are accountable for driving consistency, whilst managing a small Brigade of Regional Exec chefs to support HOO’s and their Primary and Secondary schools across the business, budgets and food development.

Manage and maintain the State School food offer that supports client and school requirements, aligned with purchase compliance, brands and school food standards.

Have a clear understanding of the levers that drive profitability and growth through actual PPM and GP%

The role will manage and lead the business growth for South region across retention and new business opportunities. Working with Operators and the growth community to deliver a market leading performance.

**Key Accountabilities**

**Food Offer**

* Responsible for delivering a consistent managed food offer that includes food safety, sustainability, innovation, nutrition, compliance, brand standards and commerciality.
* Ensures in-unit execution of food offers meets approved School Food Standards including compliance with purchasing and following of SOURCE recipes and recipe cards.
* Sets and delivers high food standards managing the Regional Executive Chef team to support and deliver. Managing business priorities daily to ensure kitchen teams are continuously supported
* Maintain a high standard of food quality on all school counters, cafes, mobile pods and food areas.

**Culinary Support**

* Manage the regional Culinary team to ensure the very highest standards of food across the region.
* Actively own a mobile “hands on” position, visiting schools on a daily basis to engage teams
* Work with HOO’s to ensure the culinary business needs are supported and a consistent food offer is presented in every school. Hitting monthly budget of PPM, GP% and margins
* Manage the Regional Culinary team with weekly calls to ensure culinary communications are completed.
* Participates and attends the Culinary calls, regional meetings and menu forums where support is required.

**Training and Partnership**

* Ensures culinary pathways and kitchen skill sets are developed across the region. Managing the training and development that is required.
* Provide a hands-on approach, supporting schools across the business.
* Partners closely with HOO’s and the growth teams to build collaborative client relationships with prospective and current clients.
* Attends key Chartwells events or client engagements across region

**Growth**

* Driving the highest standards of culinary support for the growth team
* Managing food presentations and tender submission support
* Leading South Map1 Sales and retention presentations.
* Managing mobilisations with preparations and Day 1 “Go Live”

**Person Specification**

* Proven track-record of hands-on culinary expertise and delivering sustainable, global food offers across multiple delivery channels within a commercial setting.
* Mobile operator with a flexible approach to regional travel to support all business needs.
* Experience in leading, developing, and coaching teams and individuals including matrix/indirect reports.
* Displays strong commercial and brand standard knowledge and understanding of key value drivers.
* Proven communication, presentation and influencing skills, with a willingness and ability to build credibility with stakeholders at all levels in a collaborative, motivating and constructive way.
* Adept at engaging and inspiring a range of audiences and stakeholders.
* Takes decisive action amidst competing priorities and demands across multiple sites and operational disciplines.
* A strategic thinker and active listener that understands how innovation and technology need to transform to operational excellence.
* Advocates and champions Diversity, Equity & Inclusion.
* Invests in personal development, including staying ahead of industry trends and competitors.
* Strong prioritising and organisational skills, including the delegation and management of multiple projects/tasks.
* Experienced in managing and implementing change.
* Has industry links and affiliations within their network and is an active participant in industry events and activities.
* Competent at making data-enabled decisions that drive business impact.
* An advocate in high food standards and menu consistency
* Understand the training and development required to support school kitchen teams.
* Always looking to improve and grow the regional business, food and people
* Great communicator and listener to ensure the Front-line teams understand their kitchen responsibilities.

This role profile is a guide to the work you will initially be required to undertake. It may be changed from time to time to incorporate changing circumstances. It does not form part of your contract of employment.