

HICKORY

contemporary
catering for
the connoisseur

Recruiting for: Lead Chefs

Reports to: Head Chef

Position: Casual

Hickory are a growing business with culinary ambition and a real commitment to our journey.

Our kitchen is looking to add to our team some creative and talented individuals. Candidates should consider themselves to be 'lead chefs'. Confident and capable of being in charge of events. They will report directly to the senior kitchen team but must be prepared to take complete ownership for tasks asked of them.

Hickory are building a very focussed and respected environment to work in. We need people that share our values. Candidates need to consider what their own values are and demonstrate that they are matched to ours.

Like all event caterers, we have 'up' and 'down' time and therefore can only recruit on a 'casual' basis for the time being. Full time opportunities will certainly arise as the business grows and we intend to keep all kitchen staff as busy as they need to be.

Since the majority of our events are at the weekends, we would happily speak to contract chefs working mainly Monday to Friday who would like to be involved with our dynamic side of the industry during time off their permanent positions.

What we offer;

- We deliver events across Scotland including Edinburgh and the Lothian's, the Central Belt and Aberdeen and we give our teams the opportunity to work in some of Scotland's finest venues.
- We offer a variety of different shifts in a variety of different venues.
- We provide training and menu planning prior to delivering an event.
- We offer our commitment to each employee's personal development, helping them to be the best that they can be.

We offer excellent rates of pay, a great working environment and a fantastic team to work with.

In return we expect;

- Skilled and creative chefs with great craft ability who are competent across all areas of the kitchen.
- Calm and well-mannered personalities.
- A "can-do" attitudes and team players.
- Professional and presentable people that are confident in customer facing situations.
- Customer focus and appreciation.
- Experience in banqueting and event catering with high volume but still ensuring quality and finesse in each and every dish.
- Previous experience of a fast-paced and busy kitchen environment.
- An awareness of modern cookery techniques.

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- Versatility and adaptability. Our events are in a variety of locations.

The following qualifications will be an advantage;

City & Guilds 706 (Parts 1 and 2) or the NVQ equivalent qualification.

Certification in food hygiene, food allergens, HACCP, kitchen management modules and First Aid Training

Please submit your CV and a covering letter to scott@hickoryfood.co.uk