



Head Chef Job Description

Post	Head Chef
Hours	42 hours per week (1 FTE)
Salary	£25,000 per annum (1 FTE)
Department	GSASA LIMITED
Reporting to	General Manager
Deadline	Saturday 9th February 2019
Interview	From Monday 11th February 2019
Start Date	Monday 25th Feb - Monday 4th Feb

The Art School is a student- and artist-led venue in Glasgow. We offer space and support for a wide range of artistic and musical practices, hosting gigs, clubs, films and educational events, alongside the regular opening hours of our core social and dining facilities in the Vic Café Bar. As a non-profit charity, all proceeds made by The Art School go towards funding student exhibitions, projects, and societies, along with contributing to our 'Programming Fund' for innovative and emerging artists and events. We try to make everybody feel comfortable and welcome in the venue, and have an on-going and self-critical commitment to accessibility, safe(r) spaces and actively opposing all forms of discrimination.

Glasgow School of Art Students' Association (GSASA) is recruiting a Head Chef to bring new ideas to The Vic and to lead our kitchen team. The Vic Cafe Bar is open to students and general public, serving a range of vegetarian, non-veggie, vegan, healthy (and not so healthy!) food from 12pm-10pm Mon-Sat. We also cater for meetings around the campus and for occasional events in the Assembly Hall. We have recently been developing links with local food networks and are planning to host community meals in The Art School.

The ideal candidate should have experience in a similar position and have a passion for ethical and locally sourced food as well as a good understanding of catering to a wide variety of tastes and diets. This is a great opportunity for the right person to develop the food offering in the Vic with huge scope to pursue interesting and creative culinary ideas.

You will be responsible for all aspects within the kitchen including accurate record keeping, consistency and quality control and training and mentoring of other members of the team. You should also be able to demonstrate experience in adhering to food safety and cleaning standards, ordering, stock control and managing GPs.

We are a large, friendly and progressive team, we treat each other with respect and we are looking for someone with proven management experience who can maintain and promote a happy and healthy working atmosphere.