

15 MARCH 2024

JOB DESCRIPTION *Head Chef*

Leyton



JUNIPER
& CO.

WHAT WE'RE LOOKING FOR

Juniper & Co is seeking unique talent in the form of a driven, forward thinking and experienced Head Chef to lead the culinary output of the business, to firmly establish Juniper & Co. as a leader in the luxury catering sector. This is the first ever Head Chef role at Juniper & Co, subsequently offering an almost 'blank canvas' for our new recruit to shape to their vision for maximum efficiency and the pushing of creative boundaries.

The Head Chef will lead our team of talented freelance chefs and take our menus and kitchen output to the next level. They will play a crucial role in the growth of Juniper & Co., with a full grasp of the demands of the catering world. They will understand the logistics and parameters of producing exceptional food with an impeccable, timely kitchen service for pax ranging from 20-250+.

ABOUT JUNIPER & CO.

Juniper & Co. is a boutique catering and events company based in East London. Our fervour lies firmly in crafting elegant events with incredible food and service, honed and tailored to each client.

2024 is set to be our biggest year yet, with many exciting and diverse events confirmed and an ever-increasing number of enquiries. No two briefs are the same, providing great scope for creativity in menu development and execution.

The events we cater include:

- Drop off corporate lunches;
- Shoot food, including breakfast, lunch & tea;
- Luxury brand events, including launches, awards, away days and trade shows;
- Private events for HNW individuals, both in and out of London;
- Private luxury weddings both in and out of London;
- Weddings and other celebratory events, as well as corporate functions with our partner venues including London Wildlife Trust, Village Underground & Earth, White Rabbit Studios, 34 Bloomsbury, OmVed Gardens and more.

OUR FOOD

Our ethos lies firmly in beautiful, sustainable, seasonal and creative food. Food is the foundation of what we do; we are looking for someone who shares our excitement and passion for flavours, textures, provenance and presentation. As Co-Founders Polly and Emily focus more on business growth and development, there is a unique opportunity for someone to be at the helm in the kitchen, influencing and shaping the culinary direction of the company and helping to establish Juniper as truly exceptional.

RESPONSIBILITIES WITHIN THE ROLE

Menu Development

- Crafting exciting, diverse and cost-effective menus;
- Working with Polly and/or Emily to create bespoke menus for the bigger budget/higher profile events, and/or very specific briefs.
- Staying abreast of industry trends and what our competitors are producing.;

Kitchen Management & Team Development

- Lead and manage the kitchen team, fostering a culture of kindness, collaboration, creativity, excellence and understanding;
- Ensure smooth kitchen operations, including maintaining our 5* rating, cleanliness, organisation and adherence to food safety standards;
- Develop and implement systems to aid and improve kitchen productivity.
- Nurture key talent by maximising their skills and potential.

Event Execution

- Oversee the execution of culinary aspects at events, ensuring beautiful presentation, timing and quality of food;
- Work closely with Polly and/or Emily and collaborate with Event Managers, Event Planners, and others, to meet and exceed client expectations.
- The role will include on-site work during weekends and evenings. This will be discussed with you in advance and either absorbed into your weekly hours or paid as overtime.

YOU WILL:

- Have at least 3 years experience as Head Chef in the catering industry;
- Have a nimble, adaptable attitude with excellent communication skills;
- Understand how to implement new kitchen systems to maximise flow and efficiency;
- Demonstrate high levels of organisation and time management;
- Be passionate about flavour, provenance, sustainability & presentation
- Be able to pivot on a dime, understanding that no two events are ever the same and therefore always expect the unexpected;
- Be a team player, with a kind, considerate and adaptable attitude.

WHAT WE'RE OFFERING

- A permanent role within our growing company;
- Daily lunch;
- Health Insurance;
- Work laptop;
- Access to food and beverage at cost price;
- Birthday off;
- Overtime for all hours worked above the contracted 45 hours per week;
- 22 days' paid holiday per year, plus bank holidays.
- £45-50k + paid overtime