

Hillbilly Social 101- Kitchen Manager/ Chef

The Muswell Hillbilly Brewers are seeking a full time Kitchen Manager/ Chef to be part of an exciting new vision for a **community focused food, drink and social space** in Myddleton Road, N22 .

The Hillbilly Social vision (our vibe) is -

- To be **INDEPENDENT** and support other independents
- To be local, supporting and promoting our **local COMMUNITY**;
- To be **DIFFERENT**, producing and promoting a unique drinks and food offering

The **Hillbilly Social 101** is a new venue, launching in spring 2024 in a recently refurbished community owned building that was formerly a popular bar and restaurant. The venue will bring further life and diversity to a thriving and welcoming area of Bowes Park.

The Hillbilly Social **drinks offering** will promote our own beer, as well as a range of other local, independent craft breweries. In addition we will offer other locally sourced spirits, wines and non-alcoholic drinks. Our drink and food offering will include locally, ethically sourced ingredients and be family friendly.

The Hillbilly Social will provide our **own consistent food offering** that caters for families wanting a daytime after school space and weekend brunch. In addition, **pop up food providers** will provide a varied, quality food offering during the evenings and Sunday lunch time.

The Hillbilly Social will **host and organise social events** that reflect the interests and needs of the local community. The social programme will include music, comedy, quiz nights, workshops, exhibitions, clubs, activities for families and other events that bring people together as a community focused venue.

Work Hours - 40 hours per week (five days).

Salary - From £33,280 per year, with pension, tips, staff discount on food and drink and incentive bonuses with 28 days paid holiday per year (increasing by one day a year, up to max 35 days).

What you will do:

- **Create, lead and support kitchen staff** by training, motivating and developing an inclusive and diverse team of staff.
- Lead with the **inventory, management and ordering** of supplies
- **Create our own in house food menu** that provides a consistent offer to families during the daytime, reflecting the needs and tastes of the local community.
- **Work alongside pop up food providers** to support them as required to provide a different and quality evening and Sunday roast food option.
- **Ensure all our suppliers share our values** by sourcing local ingredients and products, and supporting sustainability and the environment, while managing and working to a budget.
- **Work closely with the drinks, front of house** and events teams to ensure that we deliver the Hillbilly Social vision
- **Continuously improve** our operations – reviewing community feedback, spotting areas we can improve, seeking feedback from other team members

Who you will be:

- A Chef in the hospitality sector with **experience of working with an inclusive and diverse team**.
- **Comfortable collaborating** with the in house and pop up Kitchen teams, as well as supporting the front of house experience
- Have experience of **communicating with and working with the local community and understanding their food tastes**
- **Be a confident communicator and multi-tasker** used to collaborating with multiple teams in a fast changing environment (dealing with bar, kitchen, events, marketing, and point of sales technology.)
- Have experience of **sourcing and purchasing stock and working to a budget**.
- Have a **passion for food and drink** and experience working closely with Kitchen and Bar Supervisors

- Have **experience of either living or working locally** and have a good knowledge of the Myddleton Road and Bowes Park experience

Experience, & Licensing Requirements:

- Have prior **experience** working in the food team of a bar or restaurant in a supervisory role.
- **Be familiar with point-of-sale tracking technology** and bar and restaurant management platforms.

Muswell Hillbilly Brewers are excited to be part of the launch of this community based social space. We need someone to **promote the independent, local, inclusive and diverse values** that we stand for. You will have the opportunity to help create and be part of a **passionate, engaging, committed and collaborative team**.

This will be a unique opportunity for you to make an impact and a difference to our staff, our customers and the Bowes Park community.

To apply please send your CV to:

Martin Hodgson

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