

Kitchen Crew

JOB DESCRIPTION

JOB TITLE:	Kitchen Crew
WHO YOU'LL REPORT TO:	Kitchen Manager/ Shift Manager
WHO YOU'LL BE RESPONSIBLE FOR:	N/A

ABOUT THE HANGAR

The Climbing Hangar started life in a Liverpool warehouse in 2011. Since then, we've grown to become a national business with sites across England, Wales, and Scotland. Our mission is simple – to inspire bolder living through indoor climbing.

We bring together epic climbing, fresh coffee and a fun filled community to cities all over the UK. We are passionate about climbing. But more importantly we're passionate about the impact that a social, challenging, supportive, progressive and fun activity can have on people's lives, regardless of ability, age or fitness.

We are obsessed with creating unforgettable experiences for climbers of all levels. As one of the leading climbing groups in the UK indoor climbing industry, we're dedicated to pushing the boundaries of what's possible and fostering a community where adventure thrives. Our climbing facilities are more than just walls – they're vibrant hubs of energy, creativity, and connection. Join us on this exhilarating journey as we inspire people to reach new heights and discover their inner strength #boldertogether

THE ROLE

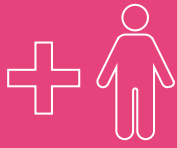
We are seeking experienced and creative individuals to join our team as Kitchen Crew Members. Our Kitchen Crew play a vital role in ensuring our customers have an exceptional dining experience.

You will be responsible for preparing food, maintaining cleanliness and hygiene, and ensuring a positive dining experience for all our customers.

The ideal candidate will be passionate about food, have excellent customer service skills, and thrive in a fast-paced kitchen environment.

WHATS IN IT FOR YOU?

In return for your brilliance, you will receive:



Free Climbing for you and a plus one



Generous discounts on food and drinks from our Café



Discounted gear from our retail range



Partner discounts from Black Diamond, Scarpa, Unparallel, and Evolv



The warm fuzzy glow of knowing your work is making a difference in people's lives



Access to our Employee Assistance Program, including free access to the Headspace App



Training & development opportunities, including inhouse coaching & barista training



28 days annual leave per year (Pro-rata & inclusive of bank holidays)

SPECIFIC DUTIES/ RESPONSIBILITIES

FOOD PREPARATION:

- ▲ Prepare and cook a variety of menu items according to established recipes and standards.
- ▲ Ensure food is prepared in a timely and efficient manner, adhering to Food Safety Standards.

CUSTOMER SERVICE:

- ▲ Greet customers, take food orders, and handle transactions.
- ▲ Provide a friendly and efficient service, ensuring customer satisfaction.

CLEANLINESS AND HYGIENE:

- ▲ Maintain a clean and organised kitchen and café area
- ▲ Follow all food safety and hygiene regulations & cleaning procedures.
- ▲ Clean and sanitise kitchen equipment, utensils, and surfaces regularly.
- ▲ Assist with the recording of the Kitchens Due Diligence Diary.

STOCK MANAGEMENT:

- ▲ Monitor inventory levels and report shortages to the Kitchen Management.
- ▲ Assist in ordering and restocking supplies and ingredients as needed.
- ▲ Accurately record & manage waste as per wastage procedures.
- ▲ Assist with stock rotation and monthly stock checks.

EVENT COORDINATION:

- ▲ Assist in planning and executing events and promotions within the facility.

TEAM COLLABORATION:

- ▲ Work cooperatively with other kitchen and front-of-house staff to ensure smooth operations.
- ▲ Communicate effectively with team members and management.

MENU KNOWLEDGE:

- △ Have a thorough understanding of the menu and be able to answer customer questions with an excellent understanding of allergens.
- △ Make recommendations based on customer preferences and dietary requirements.

COMPLIANCE:

- △ Follow all company policies and procedures, including food safety standards and regulations.

ESSENTIAL SKILLS/ EXPERIENCE/CERTIFICATES

EXPERIENCE:

- △ Previous experience in a fast-paced kitchen or food service environment is preferred.
- △ Baking/ Pizza/ Barista experience preferred but not essential (Training provided)

SKILLS:

- △ Strong customer service skills.
- △ Ability to work efficiently and independently in a fast-paced kitchen environment.
- △ Excellent communication and teamwork skills.
- △ Attention to detail and ability to multitask.

CERTIFICATIONS:

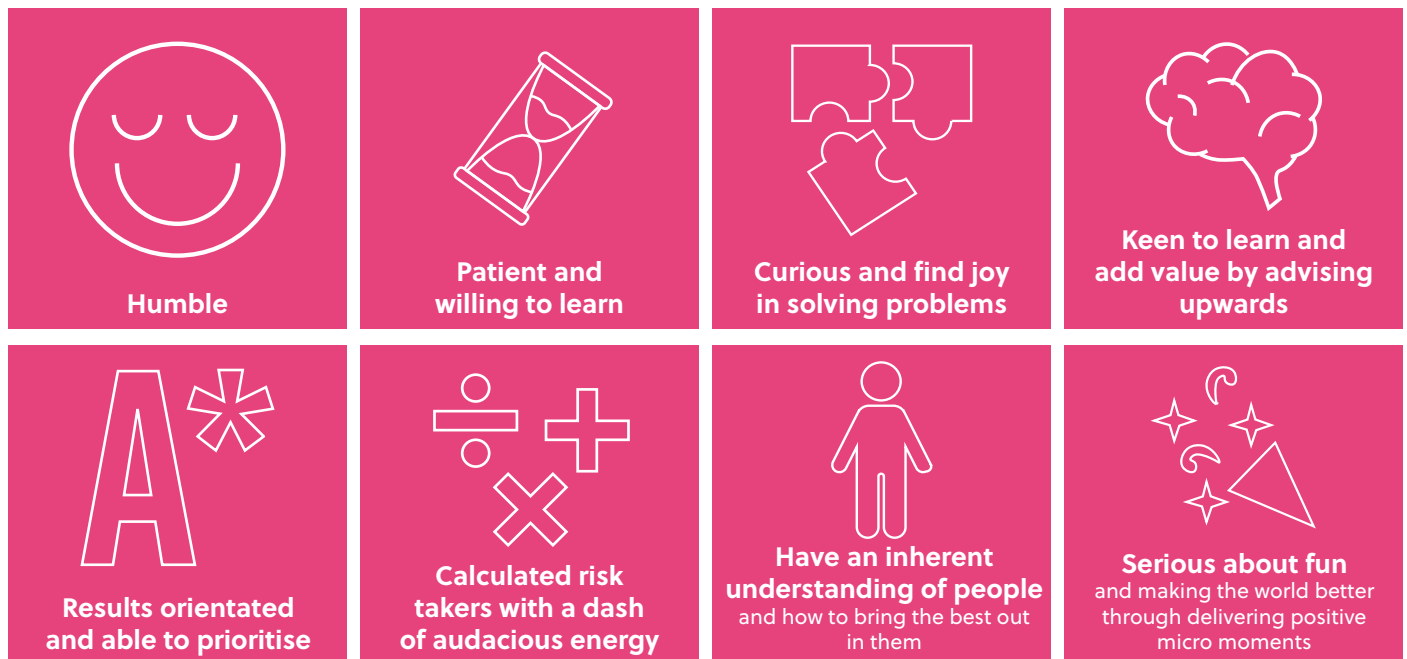
- △ Food Hygiene Certificate (preferred but not essential; training can be provided)

WORKING CONDITIONS

- △ Ability to work flexible hours, including evenings, weekends, and holidays.
- △ Physical ability to engage in climbing activities and perform safety checks.
- △ Ability to lift and carry up to 25kg

OUR VALUES

We believe that life is a series of adventures, that it's easier to get better together, that we should strive to deliver the unexpected... and we believe that applies as much to the service we provide to our customers as it does to the way we run our business and work with our teams. We're a close-knit team and looking for a new team member that will quickly feel part of the family. We value people that are:



It's important to the business that our members feel part of a community and that spirit of inclusiveness begins with our team. Let's be totally clear, if you don't think being inclusive is the enlightened path, you won't like working here. Please apply elsewhere.

TO APPLY...

please send your CV and a covering letter to recruitment@theclimbinghangar.com and write the **'Position'** you're applying for, as well as the **'location'** of the centre in the **Subject line**.

Don't forget to let us know in your covering letter why you want to work for The Climbing Hangar; what position you'd like to apply for; and why you think you'd be a great fit for the role and our vision.