

Made in Oldstead Ltd  
Barker Business Park,  
Melmerby  
Ripon HG4 5NB

[careers@tommybanks.co.uk](mailto:careers@tommybanks.co.uk)

## Section Lead

Tommy Banks Hospitality

**Reports to:** Head Chef

**Location:** Barker Business Park, Melmerby, Ripon, HG4 5NB

**Hours:** 5 days per week (Monday–Friday, 8:00am–5:30pm). Flexibility required, including evening and weekend work when supporting external events.

**Holiday Entitlement:** 28 days per annum (pro rata)

**Salary:** £36,000 p.a. (Plus company benefits)

### Who we are:

Tommy Banks Hospitality is built on a passion for seasonal, sustainable and ingredient-led cooking. From our Michelin-starred roots in Oldstead to our Made in Oldstead production kitchen and catering external events, everything we do is driven by quality, provenance and creativity.

We work closely with the Oldstead family farm and trusted suppliers to create food that celebrates the best of British produce. Whether delivering nationwide food boxes or catering bespoke events, our focus remains the same; exceptional flavour, thoughtful presentation and a commitment to doing things properly.

We are a growing, ambitious team that values craftsmanship, collaboration and pride in our work.

### Job overview:

We are looking for a skilled, organised and driven Section Lead to join the Tommy Banks Hospitality Team.

This is a pivotal role within our team, responsible for leading a section in the preparation and delivery of our premium food boxes and catering for external events. You will help bring our seasonal, ingredient-led menus to life with precision, consistency and pride, ensuring every dish reflects the quality and standards synonymous with our brand.

### The role & responsibilities:

- Lead your section in the preparation of high-quality dishes designed for transportation and service at external events.
- Take ownership of your area, ensuring efficient, organised and consistent production.
- Support the Head Chef and wider team at external events, maintaining exceptional standards of food quality and presentation.

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- Ensure all company production guidelines and food safety standards are strictly adhered to at the Made in Oldstead production facility and at external venues.
- Maintain impeccable cleanliness, organisation and care of all equipment and production areas.
- Work proactively and efficiently to meet production schedules without compromising quality.
- Support and contribute to a positive, professional kitchen culture.
- Carry out any other duties reasonably requested by the Head Chef.

#### The person:

- A professional, mature and positive individual with a strong work ethic.
- Calm and composed under pressure, particularly during busy production periods and live events.
- Confident in leading a section and supporting team members to deliver their best work.
- Highly organised with meticulous attention to detail.
- Passionate about quality ingredients, consistency and presentation.
- Strong communication skills and the ability to work collaboratively.
- Friendly, approachable and committed to being a supportive team player.
- Full driving licence is required.