

DAYTONA >>

THE DIFFERENCE IS DISTINCT

Chef

Location: Daytona Milton Keynes, Buckinghamshire

Department: Hospitality and Catering

Reporting to: Front of House Manager

Hours: Full-time (flexible, including evenings and weekends)

Are you an experienced Cook or Chef who thrives in a fast-paced hospitality environment and takes pride in delivering high-quality food and excellent customer service? As Chef at Daytona Milton Keynes, you'll lead the day-to-day catering operation, overseeing food preparation, kitchen operations, menu delivery, stock control and food safety while ensuring every customer receives a first-class food and hospitality experience.

Why Join Us

- Lead the catering operation
- Be part of a fast-paced motorsport and events environment
- Work across a diverse range of events, from public sessions to major corporate bookings
- Take ownership of menus, food quality, stock control, and team performance
- Work closely with Sales, Operations, and Venue Management teams
- Opportunity to develop and grow within an established and ambitious business

About Daytona & Milton Keynes

Daytona is the UK's leading karting operator, delivering one of the most authentic motorsport experiences available in arrive-and-drive karting. From championship-winning DMAX race karts and iconic endurance events to corporate experiences and junior driver development, Daytona provides unrivalled racing opportunities for drivers of all levels.

Daytona Milton Keynes is the flagship venue within the Daytona group, operating in a fast-paced, customer-focused environment. Quality, consistency, and teamwork are at the heart of everything we do, ensuring every customer receives a safe, professional, and memorable experience.

The Role

As Chef, you will be responsible for the day-to-day operation of the catering department, ensuring high standards of food quality, presentation, service, and hygiene are maintained at all times.

Working closely with the venue management team, you will help deliver exceptional food and hospitality experiences while managing stock, controlling costs, maintaining compliance standards, and leading a motivated catering team.

Key Responsibilities

Catering Operations

- Prepare and present high-quality food in line with business requirements
- Ensure consistently high standards of food quality, presentation, and service
- Support the successful delivery of catering for events, bookings, and venue operations
- Work closely with Sales and Operations teams to prepare for upcoming events

Team Leadership

- Lead and motivate the catering team to maintain high standards
- Support training and development within the department
- Ensure effective communication between front and back of house teams
- Promote a positive and professional team culture

Stock, Budget & Administration

- Manage stock levels, ordering, and portion control
- Control departmental expenditure in line with budget requirements
- Assist with rotas and staffing requirements as needed
- Ensure accurate cash handling and record keeping procedures are followed

Health, Safety & Compliance

- Ensure compliance with health, safety, food safety, and hygiene regulations
- Maintain a clean, safe, and organised kitchen environment
- Ensure company policies and procedures are followed at all times
- Uphold Daytona's standards for customer service and professionalism

What We're Looking For

- Previous experience working as a Chef or within a high-volume food service environment
- Strong leadership skills with the ability to motivate and develop a team
- Experience managing stock control, budgets, and food costs
- Excellent organisational skills and attention to detail

- Passion for delivering exceptional food and customer service
- Ability to work calmly and effectively in a fast-paced environment
- Flexible availability, including evenings and weekends
- Food hygiene and food safety qualifications are desirable
- Right to work in the UK