

## **The Role**

As Head Chef you are the lynchpin of our food operation. Leading the team, you will add your experience, wisdom and creativity into the mix. Working with both our indoor kitchen and outdoor fire kitchen you'll create fabulous, fresh dishes using the best of seasonal, local ingredients sourced from local suppliers and the kitchen garden tended by our own team. As Head Chef, you will take full control of the kitchen and be responsible for menu development and overall management of the people and the spaces. This is an opportunity to truly make your mark and you'll be supported every step of the way by the owners. We are progressive, fast-evolving and value our team's input to continue to develop what we do.

## **Person Specification**

You'll need to be a talented chef with a passion for fresh ingredients, a great eye for presentation in a rustic style and a love of kitchen camaraderie. You'll be able to bring out the best in others and you'll take immense pride in every successful service. A hygiene qualification, excellent food knowledge and proven allergen awareness are all essential for this role. An interest in and knowledge of fire and grill cooking, smoking, foraging and tending a kitchen garden would also be advantageous. You must be able to thrive under pressure, have great communication skills, and be able to lead a team, setting yourself and others the highest standards.

## **Responsibilities**

- Work collaboratively with the GM and the Owners
- Take responsibility for all activity in the kitchen
- Manage the workflow in the kitchen and liaise with FOH to ensure customers receive orders promptly and correctly
- Ensure all dishes are made to spec and to GP
- Closely manage ingredients, recipes and GPs via Jelly app
- Manage and continually train and develop all junior kitchen staff
- Ensure allergen records are kept up to date
- Ensure Trail app is kept up to date on the site iPad and all team members know how to use it
- Ensure opening and closing procedures are signed off
- Plan rotas and manage wage spend
- Keep paperwork up to date and in allocated file
- Attend meetings week to week and contribute to them
- Keep up to date with food trends
- Organise cleaning rotas, clean-downs and kitchen closes
- Always be smart in appearance with clean whites and aprons to set kitchen standard

- Supervise and inspect all preparation and cooking equipment on a regular basis to ensure they are kept clean, sanitized and in good working order
- Ensure food products, presentation and plating are of the highest quality and are prepared to serve in a timely manner
- Ensure adherence to all standards of food quality, preparation, recipes and presentation to menu specification
- Ensure all food is stored in a safe and sanitary manner, paying attention to labelling, use by date, stock rotation and segregation to prevent cross contamination
- Ensure cleaning schedules are carried out properly and signed off
- Educate and train staff on safe work procedures, rules, regulations and best work practices
- Train staff on food preparation and use of equipment
- Tracking, organising, ordering or requesting produce in order to maintain menu, with special attention to stock rotation and keeping stock at a minimum level and not overstocking
- Menu development and design, creating new dishes in line with food trends, customer feedback and dietary needs
- Train staff on new dishes
- Delegate work as required

## KPIs

- Staff Wages at no more than 40% Winter ( November to April )
- Staff Wages at no more than 36% Spring / Summer
- Stock GP Kitchen, Min 72%. Stock holding of no more than £3000
- Training records for the kitchen team comprehensively managed and up to date
- Satisfactory Trailapp audit
- Satisfactory Directors Site Inspection (pertaining to the overall standard of maintenance and presentation)
- 5-star hygiene rating
- 95% of overall customer review feedback at 4 or 5\* (unreasonable reviews / feedback will be disregarded)
- Menus that are well balanced and deliverable