

R A B Y

Job and Person Specification

Job Title:	Head Chef
Responsible to:	General Manager
Liaising with:	The hotel team and the wider leisure and tourism team
Hours:	Full time (40hrs per week) 5 over 7 days to include weekends/bank holidays
Experience:	Supervising a kitchen team with a good understanding of kitchen compliance, creating menu's and working within a busy operation
Salary:	£35k

Background

High Force Hotel & Waterfall is situated in the North Pennines AONB (Area of Outstanding Natural Beauty) and the waterfall attracts tens of thousands of visitors each year, being one of the most natural iconic visitor attractions in the North of England. The hotel is an evolving addition to the Raby portfolio and currently features 10 letting guest bedrooms all designed and finished to a high standard and retaining many of the original features of this beautiful country inn.

We are growing our business to develop the hotel offering further, weddings and events have become an integral element of the business as have residential sporting groups where high standards are paramount.

We are looking for a passionate and enthusiastic Head Chef. The candidate we are seeking will have a proactive approach to hospitality, with the resilience, pride and motivation to strive for excellence at every opportunity with regards to food service standards.

The 10-bedroom High Force Hotel in stunning Upper Teesdale has just undergone refurbishment and we are now looking for a capable Head Chef with the creativity to join us on our exciting journey.

Situated next to the incredibly popular High Force Waterfall, this property enjoys an exceptionally busy lunchtime trade and our evening trade continues to grow and has developed a great reputation for our evening service, using the very best local produce from in and around the Raby Estate.

The applicant must be a strong team player - this is a small, busy team and an ability to work well with colleagues is a must. Applicants will be able to demonstrate exceptional interpersonal and communication skills and must be prepared to be flexible around the needs of the business. The successful applicant will be assisted by a second chef, a commis chef and KP during peak periods, but this is a hands-on role, 5 days per week. Holidays and weekends are the busiest times.

You will be responsible for overseeing all aspects of kitchen compliance and ensure that all relevant documentation and records are kept up to date and recorded in accordance with our legislation and our kitchen management system.

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As an evolving new business, we need everyone to share our commitment for success and contribute appropriately to maximise revenue potential.

Job Requirements

- An ability to handle weddings, events and shooting party business
- Must be capable of running a successful kitchen with minimal direction, ensuring absolute compliance with food safety legislation
- To act responsibly and safely at all times, demonstrating excellent standards and safety principles across the business
- To support other areas of the wider Raby Estate if required with the same degree of commitment
- To be fully aware of financial targets and business objectives. This to include sales, cover potential, GP%, stock controls and payroll controls
- To be fully aware of departmental operating costs
- To be fully aware of purchasing procedures within the company
- To participate and assist with monitoring and controlling of stock
- To implement all written and established procedures and processes across all sections of the business
- Have an ability to create menus and demonstrate this from previous experience in a similar environment
- Have an ability to adapt and change around the needs of our versatile business
- To proactively provide suggestions on new promotional opportunities and be an active contributor to the core team at regular meetings
- To comply with all statutory requirements and local authority directives
- To assist with complying with statutory and Company requirements in relation to Health and Safety, Food Safety, Risk Assessment & COSHH, Licensing Laws, Disability and other legislation
- To ensure all work is carried out safely without risk to health
- To assist with helping the business reduce its environmental impact
- To keep yourself informed of the business goals and objectives, maximising the role you play in achieving this
- To be fully aware of and strictly comply with security procedures at all times
- To undertake any other reasonable project or task as requested by the management to grow and improve the business

Package Description

This is a fantastic opportunity to join a growing business and to benefit from the development potential Raby Estates has to offer. Involvement in the wider estate F&B business could be included for the right applicant.

- Competitive salary
- Workplace pension
- 33 days holiday per annum
- Staff training and personal development opportunities
- Uniform
- Complimentary meals whilst on duty

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- Staff discounts across the Raby Estate
- Free car parking
- Accommodation may be available on the Estate if required

The minimum requirements for this role include:

- Flexibility to work on a rota
- Positive attitude
- Ability to work under pressure
- A genuine personality with enthusiasm and ambition

Food Hygiene Level 3 (Preferred but not essential)