



**RABY ESTATES**  
**HIGH FORCE HOTEL AND WATERFALL**  
**CHEF**  
**ROLE SPECIFICATION**

**Background:**

High Force Hotel and 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 a new addition to the Raby Estates portfolio and will soon have 11 letting guest bedrooms all designed and finished to a high standard, retaining many of the original features of this beautiful country inn.

As we develop the Hotel further, weddings and events will become an integral element of the business as will residential sporting groups, where high standards will be paramount.

We are looking for a passionate, enthusiastic and capable 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.

Situated next to the incredibly popular High Force Waterfall, this property enjoys an exceptionally busy lunchtime trade and we are hoping to develop a great reputation for our evening menu, using the very best local produce from in and around the Raby Estates.

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 Kitchen Assistant 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.

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

<b>Job Title:</b>	Head Chef
<b>Responsible to:</b>	General Manager
<b>Liaising with:</b>	The Hotel Team and the wider Leisure and Tourism Team
<b>Hours:</b>	Full time (50 hours per week) 5 over 7 days to include weekends and bank holidays
<b>Experience:</b>	Supervising a kitchen team with a good understanding of kitchen compliance, creating menu's and working within a busy operation
<b>Salary:</b>	£30k



### **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. 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. Other benefits include:

- Competitive salary
- Workplace Pension
- 30 days holiday per annum
- Staff training and personal development opportunities
- Uniform
- Complimentary meals whilst on duty
- Staff discounts across the Raby Estates
- Free car parking



**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)

**To apply:**

Please forward your CV and covering letter to Andrew Lindsey, High Force Hotel and Waterfall General Manager – [Andrew.Lindsey@raby.co.uk](mailto:Andrew.Lindsey@raby.co.uk)

**Closing date:**

Friday 27th March