

# R A B Y

## Job Description Chef

<b>Job Title:</b>	Chef
<b>Reports to:</b>	Estate Chef, Lead Chef
<b>Department:</b>	Leisure and Tourism
<b>Location:</b>	High Force Hotel
<b>Hours:</b>	Full Time - Permanent

### About the Role

The Chef plays a key operational role in delivering high-quality food across all services at High Force Hotel. This position combines strong day-to-day production responsibilities with specific ownership of important service periods, ensuring consistency, standards, and guest satisfaction.

The role contributes directly to the kitchen's strategic objective of maintaining excellent food service standards while supporting a structured, compliant, and professional kitchen environment.

### Our Kitchen Vision

High Force Hotel delivers traditional English cuisine in a distinctive heritage setting within Raby Estates. The kitchen culture prioritises:

- Well-executed classic dishes
- Consistency and presentation standards
- Strong hygiene and food safety discipline
- Guest-focused flexibility, including dietary and allergen requirements
- A supportive team culture that encourages development

This role is an important part of delivering that vision consistently.

### Key Tasks and Responsibilities

#### 1. Food Preparation & Service Delivery

- Prepare and deliver food to agreed standards of quality, consistency, and presentation
- Take a lead role in breakfast service, ensuring strong organisation, timing, and standards
- Take responsibility for delivery of Sunday lunch service, maintaining the reputation and consistency of this established and popular offering
- Adopt and follow the existing Sunday lunch concept, ensuring standards are sustained and executed correctly
- Support food production across other services as required

#### 2. Standards & Compliance

- Follow all food safety and hygiene procedures

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- Maintain a clean and organised section and working environment
- Support allergen management procedures and ensure dietary requirements are followed accurately
- Operate in accordance with the site HACCP system
- Follow all risk assessments, COSHH guidance, and safe systems of work
- Use cleaning chemicals only as directed and in line with manufacturer instructions

### 3. Operational Support

- Follow direction from the Sous Chef and Lead Chef
- Support mise en place, service readiness, and section organisation
- Work cooperatively with the kitchen team to ensure smooth service delivery
- Contribute to reducing waste through good preparation and portion control practices

### 4. Team Contribution

- Work positively as part of the kitchen team
- Maintain professional standards of conduct and communication
- Support a culture of consistency, discipline, and teamwork

This list is not exhaustive, and you will be required to carry out any other reasonable tasks as required.

### Service Ownership – Breakfast & Sunday Lunch

This role includes defined responsibility for two key service areas:

- **Breakfast Service:** Ensuring efficient preparation, timely service, and consistent standards
- **Sunday Lunch:** Delivering one of the hotel's most popular and established services, maintaining the existing concept, quality, and reputation

A structured handover period will be provided, with recruitment beginning in May/June and the role commencing in June/July.

### Level of Responsibility

The Chef is responsible for:

- Delivering food standards during their shift
- Managing their section effectively
- Supporting compliance and safe working practices
- Leading assigned service periods (breakfast and Sunday lunch)

Team supervision and overall kitchen control remain with the Sous Chef and Lead Chef.

### Key Performance Indicators - measured through 121's & PDR's

Success in this role will be reflected through:

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- Consistent breakfast and Sunday lunch standards
- Positive guest feedback related to food quality
- Clean and well-maintained working section
- Compliance with food safety and allergen procedures
- Effective contribution to smooth service delivery

## **Skills Required:**

- Experience working in a professional kitchen environment
- Good understanding of food hygiene and HACCP principles
- Knowledge of allergen procedures and dietary requirements
- Ability to manage a service section independently
- Strong organisation and time management skills
- Experience in traditional English cuisine is desirable

## **Qualifications:**

- Food safety certificate in Food Hygiene (Preferred)

## **Knowledge/Experience:**

- Experience working in a professional kitchen environment

## **Other:**

## **Behavioural Expectations**

The Chef is expected to demonstrate:

- Reliability and a strong work ethic
- Attention to detail in preparation and presentation
- Calm performance during busy service periods
- Willingness to learn and follow direction
- Positive teamwork and professional conduct