

R A B Y

Job and Person Specification

Job Title:	Head Chef
Responsible to:	General Manager, Estate Chef
Liaising with:	The hotel team and the wider leisure and tourism team
Hours:	Full time (50 hours per week) 5 over 7 days to include weekends and bank holidays
Location:	High Force Hotel, Co. Durham
Job Ref:	VA7-2021

Purpose of Job

High Force Hotel & Waterfall is a new addition to the Raby portfolio and will soon have 11 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 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 and enthusiastic Head Chef with the creativity to join us on this exciting journey. 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.

Key Requirements:

- Overall responsibility for managing all aspects of the kitchen environment.
- 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.

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- 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 financials targets and business objectives. This to include sales, cover potential, GP%, stock controls and payroll controls.
- To be fully aware of departmental operating costs.
- Working with Estate Chef be fully aware of purchasing procedures within the company.
- Effective food stock management, ordering, stock checks.
- To implement all written and established procedures and processes across all sections of the business.
- Have an ability to create innovate and vibrant menus with a focus on local produce and demonstrate this from previous experience in a similar environment.
- Work alongside the front of house management team to ensure the smooth running of the business.
- 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.

Knowledge and Experience:

This role would suit a Head Chef with previous experience in a similar prestigious venue, looking for a new challenge in their career or proven track record, a love of fantastic produce and producing outstanding menus and quality food. Supervising a kitchen team with a good understanding of kitchen compliance and working within a busy operation.

Other requirements:

- Flexibility to work on a rota.
- Positive attitude.
- Ability to work under pressure.
- A genuine personality with enthusiasm, ambitious and driven.

Qualifications:

Food Hygiene Level 3 (Preferred but not essential)