

R A B Y

Job and Person Specification

Job Title:	Lead Chef
Responsible to:	Estate Chef
Department:	Leisure and Tourism
Hours:	40 hours per week - Permanent
Location:	Raby Castle, Staindrop, Co. Durham
Job Ref:	VA211-2025

Purpose of Job

We are looking for an inspirational, enthusiastic and experienced Lead Chef to join our culinary team at The Vinery. As Lead Chef, you will support the Estate Chef in delivering exceptional food using locally sourced and seasonal ingredients, helping to shape menus. You will be leading a team who share the same passion for preparing exciting fresh and nutritious food daily. This is a busy and multi-faceted environment that offers a great work life balance. Responsibilities will include leading kitchen staff, placing food orders, stock control, assisting in menu planning and development and ensuring the consistent delivery of high-quality hot and cold dishes. Food Compliance controls. This role contributes to the overall success of the Food and Beverage team maintaining culinary standards and fostering a positive working environment.

Key requirements:

- Assist in the preparation of food and ensure it is cooked to the highest standards as set out on our menus.
- Team player, leading and motivating the food and beverage staff, ensuring high standards of food hygiene, allergen awareness and safety.
- Contribute to menu development with creativity and seasonal awareness.
- Implement and maintain food monitoring procedures to facilitate budgetary control and to monitor all costs against agreed budgets.
- Monitor stock levels, ordering.
- Maintain a clean, organised and efficient kitchen environment.
- Ensure compliance with all food safety and health regulations.
- Forward thinker, who can prevent waste.
- Maintain quality control for all food items and address any issues related to food quality promptly.
- Support training and development, fostering a positive learning culture.
- To deliver outstanding customer service, which provides an unforgettable visitor experience, creating loyal, return visitors to Raby Estates.

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

Skills Required:

- Proven experience as a Lead Chef or in a similar role (at least 3 years' experience).
- Relevant health and safety qualifications, knowledge, and practices of COSHH.
- Strong leadership and communication skills.

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- Passion for fresh, seasonal, and locally sourced food.
- Excellent knowledge of food safety and hygiene standards.
- Ability to work under pressure and adapt to changing demands.
- Numerate and computer literate with an understanding of financial drivers
- A clear understanding of profit margins, labour controls, purchasing policy, budgetary and food costing, including control.
- Flexible approach to duties undertaken.
- A kind and caring attitude towards your colleagues and customers.

Qualifications:

- Level 2 Food Hygiene certificate as a minimum.