

R A B Y

Job and Person Specification

Job Title:	Chef
Responsible to:	Estate Chef, Lead Chef
Department:	Leisure and Tourism
Hours:	40 hours per week - Permanent
Location:	Raby Castle, Staindrop, Co. Durham
Job Ref:	VA210-2025

Purpose of Job

We are looking for a passionate and experienced Chef to join our culinary team at The Vinery. You will work across all sections of the kitchen under the guidance of the Kitchen Lead Chef, preparing menu items for all site locations according to Raby Estate business needs. This is a customer-facing role, requiring excellent service and teamwork.

Key requirements:

- Working in all sections of the kitchen under the guidance of the Kitchen Lead Chef, preparing menu items for all site locations according to the Raby Estate business needs.
- Customer facing at the server, guiding team members on serving customers throughout the service.
- Assist in conducting deliveries and quality checks on ingredients and finishing products to ensure consistency and excellence.
- Manage your own time with the ability to work quickly and efficiently.
- Adhere to production lists according to daily business and event requirements.
- Supporting all food and beverage team members, achieving operational tasks.
- Ensure the cleanliness and organisation of all areas working.
- Comply fully with food safety and health and safety compliance procedures.
- Assist in the handling/storage of ingredients and stock checks.
- Follow recipes accurately, highlight ingredients for ordering, adhering to allergen guidelines.
- Open and closing duties where applicable.
- Delivery of exceptional customer service ensuring that visitors receive a positive first impression and a friendly welcome.
- Actively engage in learning opportunities.

Skills Required:

- Experience in a commercial kitchen, demonstrating professional kitchen operations.
- Awareness of food safety and hygiene practices, with a willingness to learn and adhere to industry standards.
- Systematic and cheerful approach with a 'can do' problem solving attitude.
- Ability to work effectively as part of the kitchen team, demonstrating good communication skills, and collaborative spirit.
- Willingness to adapt to different tasks and schedules, responsive to changing needs in the kitchen environment.

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- A keen desire to develop with the team, the food offering within the Vinery, showing enthusiasm for learning new techniques and recipes.
- Honesty and a high level of integrity.
- A kind and caring attitude towards your colleagues and customers.
- To help the business be as sustainable as possible by maximising recycling, minimising waste and always being conscious of energy consumption.
- Flexible attitude with willingness to undertake any task required.
- Effective communication and organisational skills.

Qualifications:

- Relevant culinary qualifications such as NVQ Level 2 minimum, showcasing foundational knowledge and skills.