

Job Description

Job Title:	Head Chef
Responsible to:	General Manager
Responsible for:	Kitchen team

Location:
National Brewery Centre

Main Purpose of Job:

An exciting opportunity has arisen for the role of Head Chef at the National Brewery Centre, Burton upon Trent. The role would suit an existing Head Chef or a Sous Chef looking for a supportive next step in their career development

The role offers a varied opportunity to deliver the catering operations at the National Brewery Centre, Burton upon Trent.

The core of the business is centred on Friday & Saturdays with weddings, social functions & on-site events. Mid-week the business focuses on daytime corporate meetings as well as servicing the museums guests via a pub menu.

The ideal candidate would need to have quality experience in delivering functions and banqueting; corporate; bar/restaurant meals and be proficient in kitchen management. Having a real passion for delivering a quality product at all times is key and a real pride in leading a team of passionate young chefs to reach their development goals

Main Responsibilities

- Control and direct the food preparation process
- Assist the General Manager in the development of menus
- Plan orders of ingredients according to stock levels and predicted business levels
- Arrange for repairs when necessary
- Remedy any problems or defects
- Be fully in charge of hiring, leading and training the kitchen brigade
- Oversee the work of the kitchen brigade
- Ensure all legislative paperwork is completed accordingly
- Maintain a high level of cleanliness in the kitchen area at all times
- Foster a culture of cooperation and respect between co-workers

General responsibilities

- Ensure all food hygiene and Planning Solutions company standards are adhered to
- Complete daily paperwork as required by law
- Work as part of the wider team

Additional duties:

- Undertake any other reasonable management request
- Attend staff meetings when required
- Work flexibly where possible to support the business when required

Legal Duties:

- Comply fully with all legal requirements including GDPR, Employment law, Weights and Measures, (this list is not exhaustive)

- Attend any Health and Safety training when required
- Ensure full compliance with all areas of Health and Safety as per company Health and Safety policy at all times
- Ensure full compliance with Food Hygiene Regulations at all times (if applicable)

JOB SPECIFICATION
Qualification

	Essential	Desired	Measured

Experience

	Essential	Desired	Measured
Previous head chef or sous experience	x		

Skills

	Essential	Desired	Measured
Food Safety Level 2	X		
Food Safety Level 3		x	

Personality

	Essential	Desired	Measured
Flexible approach	X		
Hard worker	X		
Attention to detail	X		

WAGE	CONTRACT TYPE	DAYS
£28,000	FULL TIME PERMANENT	ANY 5/7