



WENTWORTH WOODHOUSE

• R O T H E R H A M •

Role Profile | Senior Chef Camellia House

Office Location | Wentworth Woodhouse, Rotherham, South Yorkshire, S62 7TQ

Length of Contract | Permanent

Hours of Work | 40 Hours per week

Responsible To | Head Chef

Role Purpose

A quality focused creative chef to deliver an exciting food offer at the Camellia House whilst providing wider chef support across the site.

Reporting directly to the Head Chef with responsibility for menu design, quality control, food safety and management of the Camellia House kitchen team.

Role Duties

Manage all kitchen activities in the Camellia House including:

1. All aspects of menu development
 - a. Create varied flavourful and visually appealing menus
 - b. Seasonal and price considerations
 - c. Consideration around wastage
2. Ensure consistent quality of all product output
 - a. Maintain all quality control processes
 - b. Monitor and respond to customer feedback evaluation
3. Performance to deliver budget
 - a. Control of costs including wastage
 - b. Stock management including stocktake
4. Ensure compliance with all current Health & Safety / Food Hygiene Legislation
 - a. Ensure compliance with the HACCP procedure according to the companies food safety management document
 - b. Maintain a clean kitchen at all times
 - c. Ensure safety control measures and hygiene systems are always maintained at all times
 - d. Maintain all equipment ensuring it is safe and operational
5. People management including deputising for the head chef
 - a. Line management of Camellia House kitchen staff

b. Supervise train and develop kitchen staff

6. Person

a. Confidence and self motivation

b. Calm patient and polite at all times

c. Customer service focused

d. Honest reliable and trustworthy maintaining good timekeeping and attendance

e. Respect the wider team

f. To be open to change and innovation driven from the business plan

g. Clean and smart appearance

Person Specification

Please see the criteria expected of the role below.

Factor	Criteria	Essential or Desirable
RELEVANT EXPERIENCE	<p>Experience of working in a busy kitchen environment</p> <p>Experience of developing menus and recipes</p> <p>Ability to understand customer trends and deliver concepts in line with our brand values</p> <p>Experience of leading and developing a team</p>	<p>Essential</p> <p>Essential</p> <p>Essential</p> <p>Essential</p>
QUALIFICATIONS	Level 3 Food Safety	Essential
PERSONAL ATTRIBUTES	<p>Ability to show initiative and problem-solve in a fast-paced environment.</p> <p>Ability to multi-task and manage your workload effectively.</p> <p>Flexible positive approach Attention to detail</p> <p>Smart appearance and confidence</p> <p>Ability to work well under pressure whilst remaining calm</p>	<p>Essential</p> <p>Essential</p> <p>Essential Essential</p> <p>Essential</p> <p>Essential</p>
WORK CIRCUMSTANCES	Able to work flexible hours, including evenings, weekends and Bank Holidays.	Essential

	Awareness of the implications of social media in a workplace	Essential
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Job Description Approved By: _____

Date: _____