

We are looking for a quality focused Chef to deliver a varied and exciting food offering here at Wentworth Woodhouse Preservation Trust.

This is a full-time role working 5 days out of 7.

Salary - £14.21 per hour

### **Role Duties**

This role will include (but not limited to)

- Ensure a consistent quality of all product output
- Maintain all quality control processes
- Control of costs including wastage
- Stock management including stocktake
- Ensure compliance with the HACCP procedure according to the company's food safety management
- Always maintain a clean kitchen
- Ensure safety control measures and hygiene systems are always maintained
- Maintain all equipment ensuring it is safe and operational

The ideal candidate will have confidence and self-motivation and be customer service focused, honest reliable and trustworthy maintaining good timekeeping and attendance.

They will be open to change, and innovation driven from the business plan, and able to cope with the changing demands coming from multiple units, events and customer requirements.

### **Essential Criteria**

- Experience of working in a busy kitchen environment
- Being able to work independently
- Ability to understand customer trends and deliver concepts in line with our brand values
- Ability to show initiative and problem-solve in a fast-paced environment
- Attention to detail
- Smart appearance and confidence
- Flexible positive approach
- Ability to work well under pressure whilst remaining calm
- Ability to multi-task and manage your workload effectively.
- Able to work flexible hours, including weekends, Bank Holidays and occasional evenings.
- Awareness of the implications of social media in a workplace

### **Desirable Criteria**

- Level 3 Food Safety

If you are enthusiastic about culinary arts and possess the necessary skills to thrive in a busy kitchen environment, we encourage you to apply for this exciting opportunity as a Chef!