

Job Role: Cook / Chef

Line Manager: Food and Beverage Manager

Full-Time Position Salary: £25,000

Hours per Week: Full Time

Painshill Park is in its next stage of evolution and we are looking to recruit within our very busy tea room set in the picturesque grounds of our 18<sup>th</sup> Century Landscape Garden.

Our Tea room is a significant piece of the commercial puzzle and we are looking for the right candidate with a desire to succeed and assist in the development of an already busy area of the business

The applicant must be confident and self-motivated with the ability to work on their own and as part of a team.

This role would suit a passionate cook / chef keen to develop and implement new ideas with a chance to inspire a wider team

***\*Please note, regular weekend working is required for this position although evening work is minimal.***

### **Overview of responsibilities (but not limited to) -**

- Managing the day to day service standard of the kitchen
- Working with fresh produce grown on site within our walled kitchen garden
- Responsible for the Tea Room Assistants working within the back of house area making sure they are in the correct and appropriate clothing at all time
- Assisting the Food and Beverage Manager in maintaining current stock levels and ordering as required within budget
- Assisting the Food and Beverage Manager in creating and designing menu options to meet the customers need and seasonal demand
- Implementing and deliver new ideas
- Maintaining records of temperatures and daily logs
- Assisting the Food and Beverage Manager in maintaining a high standard of cleanliness in all areas of the kitchen
- Quality and portion control on all dishes
- Assisting with the training and development of back of house staff as required
- Monitoring the quality of the produce and the service provided, including checking deliveries for quality and correctness
- Ability to multi task whilst delivering different standards of cuisine
- Ensuring food safety, health and hygiene standards are met and HACCP and COSHH requirements are implemented
- Deputising for the Food and Beverage Manager when required
- Overseeing the delivery of catering for events in association with the Food and Beverage Supervisor in the absence of the Food and Beverage Manager

## **Skills and Personal Qualities:**

- Possess great oral and written communication skills
- Great personality - a people person
- Ability to cater for various covers in an ever changing environment
- Strong knowledge of food safety standards
- Must be passionate about food and beverage
- Passionate about people and customer service
- Strong motivation skills , energetic and a desire to be the best
- Ability to work under pressure
- Strong ability to multi task and prioritise

## **Qualifications and Experience**

- Minimum Level 2 basic food hygiene certificate
- Experience of working in a back of house role
- Customer service experience
- Evidence of working in a busy kitchen

## **Benefits include**

- 15% Staff discount within the Painshill Shop
- 25 days holiday increasing to 28 after two years of service
- Pension Scheme
- Training and development
- Free food and drink when on duty
- Entry to Painshill for yourself and immediate family

Please note due to the location of Painshill, own transport is highly recommended.

Closing date for applications Sunday 1<sup>st</sup> December

Please apply with CV and covering letter to [catering@painshill.co.uk](mailto:catering@painshill.co.uk)

Interviews to take place week commencing Monday 9<sup>th</sup> December (date TBC)