

JOB DESCRIPTION



Chef

About Painshill & the Role

Painshill is a Grade I listed 18th century landscape garden of international renown, attracting around 200,000 visitors a year. Inspired by landscape paintings and the Grand Tour through Europe, the Hon Charles Hamilton created Painshill between 1738 and 1773, as a living painting.

Set within the picturesque landscape, the Tea Room is a significant part of Painshill's commercial operation and is open every day except Christmas Day and Boxing Day. Painshill is seeking an experienced, passionate and hardworking Chef to expand its growing Tea Room business. The successful applicant must be able to work well under pressure and should be a strong team player, having previously worked within a similar environment or role. This role requires a friendly individual who can carry out a variety of duties whilst striving to continuously improve operational effectiveness, enhancing productivity and service whilst keeping to budgets.

Reports to Line Manager

Head Chef & Manager

Working Hours & Remuneration:

5 days per week – Saturday to Wednesday – 40hrs FTE – 8am-4.30pm

Salary FTE £28,000 - £32,000 DOE

Good work-life balance – no evening work

Working Location:

Painshill, Cobham, Surrey KT11 1JE

Please note that due to Painshill's location, own transport is recommended

Main Responsibilities and Tasks

- Implement Food Safety, COSHH, HACCP and completion of daily logs
- Maintain stock levels and order within budget
- Ability to manage catering delivery in a diverse environment (Tea Room, Function room and within the grounds)
- Strong time management skills with a willingness to work flexible hours including regular weekend working
- Maintaining a high standard of cleanliness in all areas of the Kitchen, store room (including the outside area)
- Ensuring a good relationship and high standard of customer service to all visitors, staff and volunteers at all times
- Manage service, quality and portion control
- Monitor quality of deliveries and produce
- Assist in day to day service of kitchen and catering events
- Maintain high standard of cleanliness in kitchen
- Ensure correct use of PPE
- Liaise with Head Chef & Manager

Skills and Experience

- Level 1 Food Hygiene – essential
- Level 2 Food Hygiene – desirable
- Emergency First Aid at Work certificate – desirable (training can be provided)
- Good Communication and interpersonal skills
- A professional outlook and high standard of personal hygiene and appearance
- Passion and a strong knowledge of food and produce
- Self-motivated with the ability to work on their own and as part of a team with high personal and customer service standards
- Positive team player with a friendly outlook

Benefits of working at Painshill

- Employee Assistant Programme
- On-site parking
- Continued training and development
- Entry to Painshill for each staff member (on non-working days) + immediate family members (accompanied by the Painshill staff member)
- Discount in the Painshill Shop (at all times) & Tea Room (when off duty)

Please note: The above Job Description is not exhaustive and the post holder may be required to undertake other duties which are broadly in line with the above key responsibilities and the overall business objectives of Painshill.