

Heath Court Hotel

JOB DESCRIPTION

Head Chef

Department:	Kitchen
Responsible To:	General Manager
Hours of Work:	As per Rota (Minimum 45 hours per week), working various shifts – Occasional Breakfast shifts, Lunch, Dinner & Straight shifts.

Job Summary

The Heath Court Hotel is seeking a passionate and experienced Head Chef who will oversee the daily operations of our kitchen, inspire a dedicated team, and bring creativity and flair to our menu offerings. This role is ideal for a current Head Chef or a experienced Chef ready to take the next step in their career. The successful candidate will ensure that our guests enjoy a dining experience of the highest standard, maintaining a focus on quality, innovation, and profitability.

Key Responsibilities

- **Menu Development & Execution:** Create and update menus that demonstrate creativity, commercial awareness, and a keen understanding of current culinary trends. Ensure all dishes meet the highest standards of taste, presentation, and dietary requirements.
- **Kitchen Management:** Lead, mentor, and manage a team of chefs and kitchen staff. Foster a positive working environment, ensuring that all team members are motivated and well-trained.
- **Quality & Standards:** Maintain and enforce rigorous standards of food quality, safety, and hygiene, ensuring compliance with all legal requirements, including SFBB and other relevant regulations.
- **Financial Management:** Oversee food purchasing, stock management, and cost control. Ensure menus are costed to achieve maximum gross profit, minimise waste, and maintain portion control.
- **Health & Safety Compliance:** Ensure the kitchen operates in compliance with all health, safety, and licensing regulations. Maintain up-to-date knowledge and practices in food safety and health and safety laws.
- **Team Development:** Identify training needs within the team and work with management to implement development plans. Take responsibility for the professional growth of the kitchen team.
- **Operational Efficiency:** Manage kitchen operations efficiently, including rota planning, staff scheduling, and overseeing the maintenance and cleanliness of kitchen equipment and facilities.
- **Collaboration:** Work closely with the General Manager and other department heads to ensure smooth operation and delivery of special events, services, and other functions.

- **Innovation & Trends:** Stay current with industry trends and introduce new concepts that enhance the hotel's culinary reputation, both locally and nationally.
 - **Sustainability & Cost Efficiency:** Lead initiatives that promote sustainability in sourcing and kitchen practices, aligning with the hotel's commitment to responsible business.
 - **Guest Satisfaction:** Engage with guests as needed to gather feedback and ensure their dining experience exceeds expectations.
- Passion for the Craft:** Demonstrate an unwavering passion for cooking and creativity, fostering a dynamic and enjoyable working atmosphere for the team

Benefits

- Private medical healthcare
- Meals on Duty
- Subsidised membership at AbbeyCroft Leisure
- Free Parking
- Staff Discount
- Tips
- Uniform

Qualifications & Experience

- Proven experience as a Head Chef or Senior Sous Chef, ideally within a hotel environment.
- Strong leadership and team management skills.
- Excellent knowledge of food safety regulations, kitchen operations, and menu costing.
- Creativity and a passion.
- Ability to work under pressure and manage multiple tasks simultaneously.
- Strong organisational and communication skills.
- Experience with seasonal menu planning and local sourcing is a plus.