



## Head Chef

Up to £45,000+ pa, Profit Related Bonus, Work Life Balance (4 Days on, 3 Days off), Career Progression.

### **Intro**

The Tardebigge is a stunning building set in the countryside between Bromsgrove and Redditch, 30 minutes drive from Birmingham and Worcester. This venue requires a Head Chef seeking an opportunity to develop an on-trend fresh food menu featuring globally-flavoured fare alongside British pub classics.

### **Reward**

In return for your passion, hard work and dedication we can offer:

- Competitive Salary up to £45,000 per annum + Profit Related Bonus + Tips.
- Work/Life Balance. 4 days on, 3 days off.
- Career development opportunities for onward advancement. An ideal candidate will be looking to prove themselves, grow with the company and advance to executive chef of multiple sites.
- Fresh Food
- Contribute to the development of seasonally changing menus.
- Professional work environment
- Pension
- Car parking on site
- 28 days holiday per annum
- Support from an ownership with a proven record in the hospitality industry.
- Initial accommodation support available

### **Role**

As a Head Chef with Good Host Group you'll be working for a growing company.

The Head Chef is provided with the opportunity to exert real influence over the business and a suitable candidate will:

- Have a deep passion for cooking and leading from the pass.
- Have a proven record of managing an efficient food operation in a fast-paced environment.
- Achieve financial targets focused on growing the business and ensuring the kitchen's success.
- Reach Sales Targets, meet Food Cost percentages and meet Labour Cost percentages.
- Ensure Good Host Group service standards are adhered to during peak times.



- Ensure the quality and consistency of any food/beverages sold
- Design and develop menus in line with the concept. Combine an excellent knowledge of gastropub dishes with a passion for seasonal ingredients. Awareness of current food trends imperative. Assume creative control over the special menu and be keen to make a name for yourself.
- Proven ability to correctly cost a menu.
- Develop recipe booklets, prep lists, opening/closing checklists and cleaning procedures.
- Support your team and be actively involved in their continued development. Must be dedicated to developing a motivated and knowledgeable team. Must drive standards, quality and consistency.
- Identify recruitment needs and hire intelligently.
- Responsible for stock control, ordering and delivery procedures.
- Use daily, weekly, monthly reporting to monitor costs, sales and guest experience.
- Ensure all paperwork organised and completed correctly.
- Adhere at all times to health and hygiene regulations. All HACCP and COSHH requirements to be met.
- Build strong supplier relationships.

Previous experience in a Head Chef role preferential, ideally in a high-end gastro pub, however if you believe you have the potential to fulfil this role please apply below, we can't wait to hear from you.