Head Chef – Samuel’s Restaurant

Reporting to – Swinton Estate Head Chef

Responsible for Sous Chef, Chef de Parties, Commis Chefs, Pastry Chef

Purpose of the Job
To strategically, financially and creatively oversee the management of the Samuel’s kitchen ensuring the consistent production of outstanding food and menus whilst maintaining a first rate team of passionate individuals who share the aim of achieving awards and accolades within a luxury hotel environment. Must have a keen eye for detail with food emphasis on produce from the 20,000 acre estate, kitchen garden, and foraging.

The successful candidate will
- have a hotel background in 4 or 5 red star establishment within a 3 rosetted kitchen
- have worked at senior sous level for at least 2 years
- be happy to take full autonomy for Samuel’s kitchen
- have a good, positive attitude with a passion for Yorkshire and the estate as a whole
- have a passion for foraging, using estate produce including the kitchen garden and seasonal estate birds and venison

Main Responsibilities
- To oversee creative menus, efficient working practices and proactive sales attitudes both front and back of house to ensure the food budget is achieved
- To ensure all produce is purchased within company guidelines and that stock is controlled to the agreed standards maintaining a GP margin of 74%
- To ensure the kitchen is manned efficiently at all times, posts filled without gaps and staff turnover kept below 30%
- To develop research and provide support to GM and owners in terms of long term goals/aspirations
- To work proactively with the Sales and Marketing department to ensure food revenue increases and that all outlets maintain or increase visibility
- To ensure weekly rotas are written according to the business needs and that staff are trained in all aspects of each kitchen section ensuring flexibility
- To manage the Kitchen teams ensuring appraisals and job chats are conducted regularly and within the Company standards
- To ensure that all of the Kitchen teams attend regular training and development activities and that individuals receive the training relevant to them
- To work closely with the HR department in recruitment and retention, career progression and planning, for the Department and within Company standards at all times
- To be responsible for the daily control of Samuel’s kitchen ensuring that all food is produced and presented to the highest standards at all times
- To constantly keep up to date with current trends in food and cuisine ensuring that the offering is always at the forefront of the trends
- To ensure that menus are updated regularly and that the use of Food Heroes, seasonality and local produce is maximised
- To foster good relationships with local schools and colleges raising the profile of the hospitality industry as a career, and promoting employment opportunities at the Swinton Estate

Health and Safety
• To meet the required standard including EHO scores, three rosettes and other accolades as set out in the business plan
• To show due diligence and to ensure that the department has outstanding and consistent hygiene practices and that the department adheres to cleaning rotas and standard procedures
• Ensure all Kitchen staff adhere to the Swinton grooming standards
• Ensure that any potential and real hazards are reported appropriately and immediately
• Work in a safe manner that does not harm or injure yourself or others
• Maintain own working area, keeping materials and products clean, tidy and in a safe and sanitary condition and report any defective materials and equipment
• Ensure all colleagues in your report are taking a proactive approach to Health & Safety within the Kitchens with regular audits being completed
• Ensure all risk assessments are up to date and are reviewed every 3 months. Any new hazards should be assessed and updated in departmental file and all staff trained within 7 days.

Autonomy for Samuel’s menus including a la carte and tasting menu, private dining and banqueting menus

£35,000

To apply, please send your CV to hr@swintonestate.com