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**EXECUTIVE HEAD CHEF**

**Salary circa £60,000 per annum**

A unique opportunity has arisen at Rutland Hall Hotel. We are now actively seeking an **Executive** **Head Chef** to lead our amazing team. Over the past three years, there has been significant investment across the resort, including the opening of **Blossoms**, our prestigious on site restaurant, lounge and bar, our **Lakeview Suite**, which offers a collection of meeting and event spaces (catering for up to 220) and is set in its own building overlooking Rutland water, our **Apple Blossom** and **Cherry Blossom** private dining areas, and our biggest investment to date, the **Pavilion** which caters for 475 guests at any one time and is ideal for cultural or traditional weddings, annual corporate dinners or as an unique event space that can be adapted to any requirement.

And we’re not stopping there, later this year we will be opening our wellness suite designed to deliver unique, holistic relaxation packages which include an F&B offering. In addition, we’re gearing up for the launch of a separate day spa, Rutland Hall Spa, with its own dedicated restaurant, which we hope to break ground on by the end of this year. Add them together and you are looking at **five different kitchens**!

This role isn’t for the faint hearted and requires an incredible leader who can create a good balance between managing their team in the kitchen whilst also driving the popularity of the resort as a foodie destination in its own right. No mean feat.

**Lots to do!**

As the **Executive** **Head Chef**your **main responsibilities** will include:

* Leading by example with regard to service standards as required for a two-rosette restaurant and above. We’re not there yet but don’t underestimate our ambition.
* Being comfortable working with a senior leadership team to deliver the best possible culinary experience.
* Possessing an outstanding knowledge of ingredients, seasonality, techniques, and cookery.
* Working with your team to prepare, cook, and present food to the highest standards ensuring guest expectations are exceeded with every plate.
* Ensuring that recipes are always followed accurately, controlling portion size and waste.
* Ensuring supplies are correctly issued, used, and accounted for to carry out stock takes and food rotation procedures.
* Maintaining records relating to food production activities and supplier information.
* Ensuring Health and Safety and Food Safety Standards are maintained in line with company policy and statutory law.
* Setting objectives with your teams and be responsible for the day to day running of the kitchens.
* Regularly assessing employee performance and recognise training needs and potential.
* Holding regular team meetings to communicate targets, standards required and company and client information.
* Maintaining strong and effective relationships with the Blossoms Restaurant Manager and Conference and Events Manager as well as their front of house team.
* Helping to manage heart of house service areas to include cleanliness, hygiene, stock control and wastage.
* Having the ability, confidence, and capability to deal with any staff or guest concerns.
* Being responsible for coaching, training, and mentoring the kitchen teams.
* Working alongside the senior leadership team to optimise sales and develop the business.

**Our appointed Executive Head Chef will have:**

* Previous Head Chef experience in an ambitious, high volume and modern restaurant.
* A strong background from within the hotel or restaurant sector, preferably at a 4\* star, 2 AA rosette and above. Resort experience would be desirable.
* Strong communication skills (verbal, listening, writing).
* Exceptional organisational skills.
* Possess a keen eye for detail.
* Have a passion and strong knowledge of gastronomy, ingredients, and seasonality.
* An understanding of what it takes to create an incredible dining experience from both front and heart of house.
* The determination to create a memorable culinary guest experience.
* A desire to create a strong and positive kitchen environment.
* Drive to work within the pressure of a high-volume environment.
* Level 3 Food Safety and Health and Safety would be an advantage.

**Are we right for you?**

This privately owned business will expect a lot, but we’ll give a lot to get the right people and you will be supported both internally and externally by a great team who aspire to the same goals as yourself. There are four main things we look for.

* We want someone with strong management skills who prides themselves on developing themselves and every single member of their team with the support of the senior leadership team.
* You’ve got to like being around others, smiling and chatting because you like people. You’re confident in leading and coaching your team to perform consistently well.
* We need extra milers. So, if you think the job description is all you have to do, then we’re not for you.
* You have to put your heart into it. When you tell a team member or guest you’re happy to help, you have to mean it.

**What we offer:**

Hospitality is all about looking after people and we are committed to our people. We work hard to ensure you can enjoy your job and feel well rewarded and supported:

* Salary circa £60,000 per annum, paid monthly
* 28 days holiday per annum, (increasing with length of service to a maximum of 33)
* Staff accommodation
* Uniform provided
* Reward & recognition schemes
* Discount schemes
* Free car parking
* Colleague food while on duty
* 24-hour access to Employee Assistant Programme

*By applying for this role, you are consenting for us to hold and process your data in compliance with the General Data Protection Regulations. If you have any questions or wish to exercise your right to access, erase or restrict the holding or processing of your data please contact us and we will respond to your query as soon as possible.*