



COPPERGREEN
DEVELOPMENTS

Head Cook

Location: Woodland Lakes, Thirsk

Competitive Salary

40 hrs per week

Job summary

A fantastic opportunity has arisen for a Head Chef to join our friendly team, at this new leisure complex, located in Woodland Lakes, Thirsk

As the Head Chef you will be responsible for overseeing the daily operational duties and performance of the Chef Assistants, ensuring that both internal and external customers receive an excellent quality dining service in ensuring the overall profitability of all food departments by ensuring effective utilisation of resources so that targets are met. To ensure that the company's catering standards are adhered to and that statutory requirements are met.

About the candidate:

If you are an experienced Head Chef looking for a challenge, who shares our values and has genuine passion for quality food and guest satisfaction.

We want someone who understands how great food can contribute to the customers experience. Who leads, motivates and engages their team to exceed our guest expectations, many whom return time after time. If you have experience working with quality fresh ingredients, conduct team training & ensure all info is communicated to the kitchen, you have worked towards targets and use feedback to review and continually improve, we want you to come and drive the business with us.

Main duties and responsibilities

- Ensuring that food areas are set up for the day's business
- Ensuring that staff are briefed and directed accordingly
- Helping to run events on the day
- Helping to train the staff to quality standards
- Working closely with the Leisure manager and Head chef and also the sales team to ensure that the finer details for successful service are in place
- Ensuring that Food and Beverage rooms are cleared at the end of each event
- Handle guest complaints, requests and enquiries in a relaxed yet professional manner
- Help create a safe environment for both staff and guests and adhere to the company's health and safety policy and procedures

Key Skills and Experience

- Will preferably have experience as a chef within a guest focused environment
- Will be passionate about catering and will enjoy the buzz of running shifts
- Will have an excellent eye for detail

What you offer

- A friendly and outgoing personality
- A passion for providing the best customer service possible
- Previous supervisory experience
- Ability to work in and manage a team
- Attention to detail
- The ability to remain calm under pressure
- Can do attitude

Benefits

- Competitive holiday entitlement
- Pension
- Competitive pay
- Access to Additional Training
- Training and development to progress within the company

Applying

All applications must be accompanied with a current CV which will be used to assess your suitability for the role. Please ensure all the skills, experience and qualifications requested are clearly demonstrated in your CV as explained in the body of the advert.

All applicants must provide their right to work documentation at interview stage, such as a valid passport which will be verified to check your eligibility to work and live in the UK

All roles will be subject to a successful disclosure at an appropriate level from Disclosure and **barring** service (DBS).

Please contact lisa.dickinson@investors-in-leisure.co.uk