



**Salomons**

## **Job Description**

### **Bewl Water - Head Chef**

Bewl Water:

Bewl water is the largest inland water in the South of England and a leading attraction providing Food and beverage facilities from the Boat House Bistro and Waterfront café.

Bewl Water has a diverse client profile, the family visiting for the day, water sports club members, Weddings and function to large scale events.

Job purpose:

The full time Head Chef will manage the preparation and production of high quality food and service to the Waterfront café, Boat House Bistro, event and wedding customers at Bewl Water.

Reports to: Operations Manager

Responsible for: Seasonal kitchen team

#### **KEY RESPONSIBILITIES**

- To provide food to match customer expectations within the framework of Bewl waters and MSL' agreed standards as directed by the Operations Manager.
- To actively improve the merchandising and display of food on display in all catering outlets
- To liaise with the Food & Beverage Manager with responsibility for Waterfront café, Boat House Bistro, event and wedding services and banqueting to ensure the efficient operation of the Food & Beverage department
- To liaise with the Food & Beverage Manager and Operations Manager regarding the choice, standards and presentation of dishes offered and to strive to ensure that menus meet with changing customer requirements.
- To be proactive in identifying and recommending to the Operations Manager opportunities to enhance customer satisfaction and to contribute to the testing of new ideas, e.g. speciality days, and the introduction of new dishes, menu formats, etc. Recommend changes to pricing policy and product range on all food products.
- To achieve day to day operational standards with particular reference to food storage and food presentation.
- To train, coach, supervise and motivate staff in all aspects of the kitchen operation.
- To implement as directed the necessary strategies and controls to ensure the Food & Beverage department remains within set income and expenditure targets.
- To achieve the budgeted gross profit margin on food sales

- To control direct operating costs, including payroll, for the kitchen to the agreed budget targets
- To order, maintain and control food stocks within the laid down department procedures.
- To ensure the kitchen staff maintain the highest personal standards of appearance and presentation.
- To maintain the highest level of cleanliness of the kitchen and immediate surrounds within the resources available.
- To ensure that Bewl Water (MSL) operates within current Food Safety legislation and the particular arrangements as set out in the Food Safety Policy.
- To establish and set procedures in place to ensure that food storage, food preparation and cooking processes operate with the framework of Assured Safe Catering.
- To ensure that staff comply with the Health & Safety at Work Act 1974 and the particular arrangements as set out in the Health & Safety Policy and other procedures.

## KEY REQUIREMENTS

	ESSENTIAL	DESIRABLE
<b>Qualifications</b>	NVQ 3 in food & drink service or equivalent Intermediate Food Hygiene Certificate	Advanced Food Hygiene Certificate NVQ Assessors
<b>Experience</b>	Minimum 3 years experience at Head Chef level in 3 or 4 star catering establishment Experience working with banquets up to 200 people Food stock control	
<b>Skills/Attributes</b>	Excellent culinary skills Good oral communication & interpersonal skills Organisational abilities	Demonstrate computer literacy
<b>Knowledge</b>	Depth of culinary knowledge Demonstrate creative flair Health & safety legislation Up to date food safety law Risk assessment Demonstrate HACCP experience & understanding Food & liquor control procedures	Commercial awareness Understanding of modern trends in food
<b>Qualities</b>	Leadership Able to work under pressure Team builder/worker Customer focused Flexible Diplomatic	

## RELATIONSHIPS

**Internal:** To work closely with the Operations Manager and his team  
All other staff and managers within Bewl Water

**External:** Suppliers  
Environmental Health Department, Wealden DC

### **Other Information**

Appointment is subject to satisfactory medical clearance, references and a probationary period of six months.

The post holder will be required to live near enough to Bewl Water to perform the duties of the post fully.

Bewl Water (Markerstudy Leisure) operates a No Smoking Policy.