



Posh Pubs and Restaurants

The Rest and Welcome Inn

ROLE HEAD CHEF/ KITCHEN MANAGER

£22-£25K

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### **About us.**

Posh Pubs and Restaurants was formed in December 2016. Owned and operated by three friends with a mutual passion for great food and drink. The three owners, Mike, Dave and Rob all have a background in the beer and hospitality industry, Mike has previously owned and run pubs, Dave is a Surveyor and has worked for a regional brewery and also has a food safety business and Rob, well Rob owns a brewery.

The Rest and Welcome, Melbury Osmund is our first Pub. The pub is currently undergoing a major refurbishment to create a modern country pub with a relaxing and friendly environment. We are sourcing awesome drinks & food to create an exciting menu and now we need a talented enthusiastic, friendly, professional and hardworking crew to complete the perfect guest experience.

We are an ambitious company looking to recruit a crew who want to join us on our voyage. We are always looking for additional property to expand our operation and we do not have a fixed model that suits all property, we will consider city centre bars, boutique hotels and other country retreats.

### **The role.**

You will have responsibility for the running the kitchen and overseeing the kitchen team and to ensure the food is of a consistently high quality.

The role as Head Chef/ Kitchen Manager incorporates full responsibility for financial performance, team recruitment and development, legal compliance & operational standards.

You will report to the GM on a daily basis and the board of directors on a regular basis.

Key to this role is to ensure that each and every guest receives a warm and friendly welcome and is treated like a guest throughout their visit.

### **What we are looking for?**

- Strong kitchen leadership skills
- Have a proven track record in delivering exceptional dishes in a time pressured environment, taking responsibility for the quality of each and every dish served
- Be hands on with your kitchen team developing them and inspiring them to progress.
- A record of success as a head chef in a similar pub.

- Applicants must be experienced and comfortable working in an autonomous environment where primary business decisions are made at a site level and where you take ownership of the business as if it were your own.
- Fully understand and demonstrate knowledge of our culture, menu and full product range.
- Read, understand and follow the policies within the handbook
- Fully understand and comply with our personal hygiene procedures.
- Understand and follow our HACCP management procedures.
- To deal with any guest complaints in a professional manner and to report to the GM of these.
- To ensure that all reasonable care is taken for the health and safety of yourself, other employees, guests and other persons on the premises.
- To report and where possible take action on incidents of accidents or damage.
- To attend all training courses as notified to you by management.
- Ensure that adequate stock control, ordering and efficient stock rotation is undertaken
- Lead the team to ensure that every guest receives a high quality, consistent dining experience.
- To carry out any other duties as may be notified to you by management.
- Assist management in updating and developing menus

### **What is on offer**

- We offer a competitive rate of pay for the position you hold.
- A dynamic working environment using modern systems and technology.
- Regular training sessions (including menu sampling)
- Fantastic staff, family and friends discounts at the Pub. 30% off food and 15% off drink.
- A fantastic perks package which includes great discounts such as up to 5% Sainsbury's, M&S and Tesco discount, up to 8% off at Boots, corporate discount rates at Nuffield Gym, Odeon cinema discounts and much more.
- Career progression
- Performance related bonuses and profit share.

### **Attributes**

- Intelligent self motivated
- Exceptional personal hygiene
- Great inter-personal skills
- GCSE (or equivalent) minimum Grade C English and Maths
- Interest in great food and drink
- Good understanding of IT systems
- Able to work well as a team and as an individual.
- Previous experience working in a busy kitchen environment
- Hospitality related course

### **How to apply**

- Please email your CV & cover letter to [dave@poshpubcompany.co.uk](mailto:dave@poshpubcompany.co.uk)
- Deadline for application 14.05.17
- Start date WC 22.05.17