

Job Title – Senior Chef de Partie.

Location – Rydal Hall.

Salary – £13 per hour

Hours of Work – 40 hrs per week.

4 Day working week to include evenings & weekends.

Reports to- General Manager

Background

Rydal Hall is a unique venue that is open to all regardless of faith and background, we welcome guests and visitors to all that we offer. We have a Hall with 30 bedrooms the majority of which are ensuite, various meeting rooms and quiet spaces and a bar to unwind in, listed well preserved gardens, Camping site with an unspoiled back to nature feel, Glamping, Self-catering cottages, a bunkhouse which sleeps 28 with great facilities for those groups who want to cater for themselves. The Tea Rooms which is open all year and often a stopping point for those who have come to visit Rydal or are passing through on the many walks. So, all in all it is a unique platform for us to engage with our visitors and guests to transform and raise a sense of conscious and awareness of Rydal.

Main Responsibilities

To be responsible for the all the organising of the kitchen's activities. To assist in the efficient and effective running of the kitchen to ensure that the preparation and presentation of the food is of a high standard. Provide a standard of food that complies with food safety regulations as well as company standards. Comply with Food and Health and Safety regulations. Assist in achieving budgeted food GP as well as maintaining a safe working environment for all team members.

- Staying up to date with culinary trends and kitchen processes
- Reporting to the Food & Beverage Supervisor and liaising with the Tea Shop Manager.
- Assisting and helping with the other food outlets within Rydal.
- Dealing with suppliers, checking deliveries and ensuring that they supply quality goods at affordable prices.
- Managing the inventory and ordering stock as needed.
- Overseeing the maintenance of kitchen equipment and reporting any repairs when needed
- Ensuring all HACCP, COSHH and Allergen data is kept up to date and implemented.
- Assisting in developing new dishes and overhauling menus to attract more clientele.



- Input in daily menus and bar menus.
- When undertaking purchasing for the department it is within the company guidelines. To participate in the monthly stock take, to action any discrepancies immediately.
- Ensuring that guests receive excellent service and enjoy their culinary experience.
- To assist the Management and staff in all departments of Rydal Hall.

Skills and Experience Required:

- A friendly and welcoming approach
- Relevant Qualifications
- Level 2 Hygiene certificate
- Passion for cooking, technical skills and cooking techniques - including knowing how to cook, store and serve food.
- Self-motivation.
- Flexible attitude.
- Teamwork and communication skills
- Willingness to learn and take on board instructions.
- Organisational skills and the ability to delegate.
- Attention to detail to ensure consistent, high standards.
- Commitment and loyalty.
- Hard-working and calm approach.

Skills and Experience (Desirable)

- Previous Chef Experience
- Level 2 Hygiene certificate.
- Experience in First Aid
- Previous experience of Epos and Guestline booking system.