

## Head Chef at the Red Lion Hotel

**Job Type: Full time**

**Start date: Mid October**

We are looking for someone who will share our passion for great food, working alongside a first-class team of talented chefs, creating food that looks and tastes delicious. The successful candidate will have a solid background in the catering industry and previous experience as a Head Chef. We would like he/she to foster and enhance the fine reputation of the Red Lion Hotel food service which is based on imaginative well-presented dishes and an emphasis on fresh local produce and products.

The Red Lion Hotel is an 18<sup>th</sup> Century building situated in the historic harbour of Clovelly. It is a busy 17 bedroom hotel boasting stunning panoramic sea views. During the summer months tourists flock to the village of Clovelly throughout the day, walking down the cobbled street to rest at the Red Lion Hotel. In the evening the restaurant is filled with hotel guests seeking that special dining experience to share with loved ones.

The Red Lion Hotel prides itself on using local suppliers whenever possible including our own produce from the Clovelly Court Gardens, and seafood from Clovelly fishermen.

### **Key responsibilities:**

- Overall responsibility for the organisation and management of the kitchen.
- Stock and budget control.
- Food ordering.
- Menu planning.
- Staff training and progression.
- Health and Safety.
- Hygiene and cleanliness standards in all food areas.
- COSHH and ensuring that the highest possible levels of service are achieved at all times.

### **Skills and experience:**

- NVQ Level 3 Professional Cookery required.
- 2+ years' experience in a similar role preferred.
- Current food safety certificate.
- Genuine love and interest of food.
- Good communication skills with guests, customers and colleagues.
- Knowledge to train, lead and motivate the junior staff.
- Motivational people management skills, spotting strengths, working on weaknesses.
- Pro-active hands on role model who can run a perfect shift every time without running out of steam, patience or a "happy to help" demeanour.
- You must be self-motivated and disciplined.
- To be able to cope well under pressure and work on your own initiative.
- Be fully flexible with regards to shift work, including evenings, weekends and splits.

### **Salary**

We are offering a competitive rate of pay, based on experience and the possibility of renting a cottage within the Clovelly Estate.