

Bee Happy Recruitment

<https://www.beehappyrecruitment.co.uk/jobs/head-chef-midhurst/>

Head Chef

Industry

Hospitality

Description

Bee Happy Recruitment are thrilled to present this Exciting Opportunity for a Head Chef in Midhurst.

Are you a passionate, innovative, and experienced Head Chef looking to lead a talented kitchen team in a beautiful setting? we are on the hunt for a dynamic Head Chef to take charge of our clients renowned culinary offerings.

About The Client: Nestled in the picturesque countryside of Midhurst, our clients hotel is an iconic venue, blending historic charm with modern luxury. With a focus on exceptional food, outstanding service, and an unforgettable guest experience, they pride themselves on offering a warm, welcoming atmosphere that guests adore.

The Role: As Head Chef, you'll be responsible for overseeing the kitchen operations, ensuring our food offering is always fresh, seasonal, and of the highest quality. You'll lead a team of dedicated chefs, fostering an environment of creativity and excellence. You'll have the opportunity to develop seasonal menus, use locally sourced ingredients, and contribute to the overall direction of our food offerings.

Key Responsibilities:

Lead and manage the kitchen team to ensure smooth operations and consistent food quality.

Create and develop menus that reflect our commitment to seasonal, locally sourced ingredients.

Maintain high standards of food safety, cleanliness, and kitchen organization.

Control costs effectively, including stock management and waste reduction.

Deliver outstanding food to our guests in both our restaurant and event spaces.

Mentor and develop junior staff, helping them to reach their full potential.

What We Offer:

Competitive salary of £40,000 per year (open to negotiation)

Generous GP (Gross Profit) bonuses and tips.

48 hours per week, offering you the perfect balance of work and life.

Opportunity to work in an iconic and award-winning hotel and spa.

A supportive and friendly team environment with opportunities for growth and development

What We're Looking For:

Proven experience as a Head Chef or Sous Chef in a quality restaurant or hotel.

Strong leadership and communication skills.

A passion for creating exceptional dishes using the finest ingredients.

A deep understanding of kitchen operations, from managing a team to controlling costs.

Creativity and a desire to constantly improve the food experience.

If you're ready to step into a role where you can truly make your mark and lead a vibrant kitchen team, we'd love to hear from you!

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Duration of employment

Permanent

Job Location

Midhurst

Working Hours

48h

Base Salary

£ 40000 - £ 50000

Date posted

January 28, 2025

