

Head Chef

Overview

Reporting to the Catering Manager, but working as part of a wider team, you will be responsible for all aspects of the college's food preparation business. This will include delivering the right amount and quality of food for the business. You will have a good level of skill, personal professional competence and organisation. You will be creative, take initiative and participate fully in the smooth running of the College

As the Head Chef, you will be responsible for overseeing all kitchen operations, ensuring the highest standards of food safety and quality are maintained while fostering a positive and productive work environment.

This role could be ideal for someone looking to step into their first Head Chef position.

Salary £35,000 - £39,000

Full time position, 5 days over 7 days per week. A willingness to work flexibly across the year, as the role involves 7am starts and 11pm finishes on a rota basis, including weekends and Bank Holidays.

Duties

- Lead and manage the kitchen team, providing guidance and support to ensure efficient food production.
- Oversee food preparation processes, ensuring dishes are prepared to the highest standards of taste and presentation.
- Develop and design innovative menus that reflect seasonal ingredients and current culinary trends.
- Maintain strict adherence to food safety regulations and hygiene standards within the kitchen.
- Monitor inventory levels, ordering supplies as needed to ensure smooth operations.
- Train, supervise, and mentor kitchen staff, fostering an environment of teamwork and professional development.
- Collaborate with front-of-house staff to ensure seamless service delivery.
- Manage kitchen budgets effectively while minimising waste and maximising profitability.

Requirements

- Proven experience as a Head Chef/ experienced Sous Chef or in a similar leadership role within a college /restaurant environment.
- Strong knowledge of food preparation techniques, food production processes, and culinary trends.
- Excellent leadership skills with the ability to motivate and inspire a diverse team.
- Familiarity with food safety regulations and best practices in kitchen management.
- Exceptional organisational skills with attention to detail in all aspects of food service.
- Ability to work under pressure in a fast-paced environment while maintaining high-quality standards.
- A passion for hospitality and creating memorable dining experiences for guests.