



## HEAD CHEF (Live-in optional)

The Four Seasons is preparing for an exciting 2024/25 and we are looking to recruit a permanent Head Chef to provide the food offering in Seasons View.

We have put the groundwork in place for a strong clientele and are looking to build a new kitchen team to be led by a new Head Chef who is ready to take on the challenge of re-establishing the business long term.

We can offer accommodation (single or couple, on site or locally) if required and during time off, you can participate in the numerous water sports in the area, play golf, cycle, hike, go-ape, or get to intimately know our local wildlife. The vision and ethos of The Four Seasons is about bringing the outside in and being in touch with nature and we want to make sure that our staff can benefit from that too!

If this sounds like what you are looking for then we'd love to chat through your expectations and ambitions. Oh, and you must like dogs!

### Main duties and responsibilities:

- To consistently manage food costs within budget
- To ensure the consistent delivery of a quality and creative food offering to rosette standard throughout the hotel taking into account the seasonality of food
- To manage a small kitchen team (2 including a KP) on a daily basis, delegating tasks and responsibilities as necessary.
- To maintain HACCAP and food hygiene levels in line with CookSafe standards and procedures as well as being familiar with general health & safety requirements
- To lead by example
- To co-operate and work closely with FOH at all times

### Skills, qualifications and experience:

- A desire to be hands on in the kitchen and embrace being a solo chef at quieter times
- To have high energy levels and be able to lead, support staff and deliver at the same time
- Extensive experience and a high skill set of working with fresh food.
- Minimum of 2 years-experience as a sous chef or above
- Minimum of 2-years recent experience in at least a 1\* rosette kitchen
- Creativity and flair, a clear vision of style that you wish to develop
- Love for the career path you have chosen
- Be used to taking a zero-waste approach to food
- Agile – be able to switch between fine dining, bistro and deli food on the same shift
- Ability to work under pressure
- Up to date food hygiene certificates
- Skills across all sections
- Good communication skills in English both verbal and written

In return we will offer you,

- Remuneration package up to £42,000 including bonus
- Hours up to 48 per week (5 days)
- 28 days holiday pro-rata to be taken between November and January (Winter trading hours from November to March)
- Live-in accommodation available (single rooms, shared facilities) and meals. Alternative accommodation options off-site.
- Staff discounts, friends and family rates

In the first instance, please send your CV to [Susan@thefourseasonshotel.co.uk](mailto:Susan@thefourseasonshotel.co.uk) Candidates must have the right to work in the UK.

Thank you for taking the time to read our ad. We hope you have found it of interest and look forward to hearing from you.

Updated December 2023