



POSITION Head Chef

LINE MANAGER Facilities Manager

PURPOSE OF POSITION

We have a fantastic opportunity for a talented, full time Head Chef, to join our friendly, dedicated kitchen team at Amesbury Abbey Nursing Home, enjoying the ability to develop and produce wonderful menus for our 35 bedded home, with generous budgets within the sociable hours that working outside of the restaurant industry brings.

PRINCIPLE RESPONSIBILITIES

- You will be involved in all aspects of the kitchen operation, leading the team and providing excellent customer service; planning and executing varied, delicious and nutritious meals, both day-to-day and for themed events and outside functions.
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OUR BENEFITS INCLUDE

- Company pension scheme
- 28 days holiday pro rata (including Bank Holidays)
- Holiday allowance increases with service
- Free parking
- Free DBS
- Long Service Awards
- Blue Light Discount Card
- Employee Assistance Programme

SHIFTS AVAILABLE

You will work a set rota of approx. 45hrs per week (daily shifts starts at 7.30am), including alternate weekends and either 3 or 4 supper shifts (6.30pm finish) per week.

PAY

Hourly Basic Weekday Rate – £16.00 Hourly Basic Weekend Rate £17.20

Qualifications: City & Guilds 706/1 and 706/2 or NVQ/VRQ Level 2 in Professional Cookery or equivalent.