



**POSITION** Head Chef – Amesbury Abbey Mews

**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 Mews, 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 up to 36hrs per week, 08.00 – 14.00 flexibly Monday to Sunday with the potential for overtime.

## **PAY**

Hourly Basic Weekday Rate – £16 Hourly Basic Weekend Rate £17.20

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