

SENIOR HEAD CHEF

(The Gales Hotel & Spa)

Are you passionate about food, enthusiastic, driven and looking for a new challenge? SimpsInns are looking for a Senior Head Chef to lead two kitchen teams at The Gales Hotel & Spa in the heart of Ayrshire.

Salary: Up to £38,000 with bonus payment criteria

Hours: Full-time, permanent, 5 days over 7

Key objectives and responsibilities within the job role of Senior Head Chef at SimpsInns includes overseeing all food aspects to include restaurant, banqueting, and conference, room service and any other food offering.

Responsibilities

- Through the effective use of company documentation, ensure that all relevant control procedures are in place to deliver accurate production records and effective waste management
- To achieve the food budget sales and achieve the agreed targets on Gross Profit and wage budgets.
- To ensure the entire kitchen team are aware of their responsibilities in respect of health and safety in the workplace and have the minimum qualifications and training to work in a kitchen environment
- To ensure that the company food hygiene management system is adhered to and fully understood by all the teams and that the company control procedures in respect of food production, portion control and stock management are fully implemented
- To ensure that the kitchen team comply with the company guidelines on personal hygiene and uniform
- To undertake regular audits of all areas within the kitchens and storage areas to ensure complete adherence to agreed company standards
- Develop a relationship with the management team and seeking advice and guidance as necessary
- To ensure cleaning schedules are operational throughout the food production and service areas
- Encourage employees to work safely and lookout for the safety fellow workers and customers
- Ensure that all equipment is working safely and compliant with manufacturers guidelines for operation reporting any failures to the manager
- To ensure all new starters receive a thorough induction and are given all the initial help they need to achieve the required standards in their new job

- Support all members of the teams to reach their full potential and give them the opportunity to develop their career
- To conduct 6 monthly performance reviews with the teams offering training and coaching when necessary
- To conduct a formal appraisal each year with each member of the kitchen team using the company standard format
- To ensure effective channels of communication at all levels so every member of the teams is aware of the objectives and the part they play in its delivery
- To work with the Management Teams to agree actions following customer feedback
- To complete all goods received into the food flash daily
- To attend all necessary training programmes to develop your own potential and enable your progress in the company
- To attend team meetings as required and contribute to the development and growth of the business through the sharing of good practice and your own experiences
- To support the Executive Head Chef in food development for the company

Applications to recruitment@simpsinns.com along with CV

Package and benefits:

SimpSinns offer a competitive salary dependent on experience and excellent training and development opportunities. Staff benefit from discounts across our venues including discounted treatments at Si! Spa, plus excellent savings on food in our restaurants (25% up to one years' service and 50% thereafter).

You will receive complimentary membership to Gales:Golf Leisure giving you access to our gym and studio with full class timetable as well we our Thermal Suite with vitality pool, sauna, steam room and relaxation area. SimpSinns also offer enhanced holidays for long service, along with an annual long service dinner plus refer a friend scheme and local business discounts.

About SimpSinns Ltd:

SimpSinns Group is a hospitality and leisure company located in Ayrshire with a diverse product range covering luxury hotels, restaurants, leisure, gym, spa and golf.