

CHICKPEA.

A family of country boozers with rooms + pizza shop.

HEAD CHEF, The Queen's Head, Broad Chalke

Full-time, 48 hours per week

Up to £40,000 per year + variable TRONC

We are on the hunt for a Head Chef to work with us at The Queen's Head in Broad Chalke. Beyond being passionate about food and drink, we're looking for someone who shares our vision for hospitality and someone who strives for excellence in their work.

The Group is a young and rapidly growing hospitality business, meaning there is scope to progress in other areas of the business, and the ideal candidate will be given all the tools they require to perform in the role.

As the Head Chef you will work closely with our GM, and your day-to-day will involve:

- Ensuring the quality of food is served to specified standards.
- Running busy sessions and ensuring a high speed of service.
- Assist with the training of new staff members.
- Develop new menu ideas in line with the groups ethos and standards
- Working within the team to develop and maintain a fun and friendly work environment.
- Controlling food waste and managing stock levels.
- Working alongside our existing local suppliers to procure, produce and order stock daily.
- Keeping up to date with existing food safety procedures.

We'd love it if you had experience:

- Preparing and cooking food in a busy kitchen as a Head/Sous chef
- Working as part of a team.
- Working with food in a safe manner.

What's in it for you?

- Discounts across the group.
- Monthly team rewards.
- £100 voucher on your birthday.
- A fair share of gratuities.
- Employer pension contributions.
- Regular days off.
- A formal (and informal) training program.
- A scope to progress across the group.
- Uniform provided + professionally laundered.
- Supplier trips + away days.

To apply, please email harry@chickpea.group