

Job Role: Kitchen Manager (job share)

We're looking for an experienced chef/cook to join us in a long-term senior position in partnership with another kitchen manager and Rachel (owner/general manager) in our BRAND NEW kitchen! You must have a passion for flavour with exceptional cooking skills and experience in a supervisory role in a fast-paced kitchen. You must be able to learn quickly to follow The Honey Pot working style to efficiently whip up our home cooked food from scratch, using the best local and seasonal produce, and present it beautifully for our customers. Excellent organisational skills are a must have, including ordering and managing stock, health & hygiene management, delegating kitchen service and prep jobs and ensuring smooth daily service. Some admin work will also be required both in liaising with suppliers and in managing kitchen staff shifts/arranging absence cover. For the right person, there is the potential to have some creative input in this role, designing savoury and sweet dishes for the menu, and particularly in developing an evening menu, in collaboration with Rachel and our other kitchen manager as well as helping to plan and put on events. Hours will increase during summer months and decrease during the low season, with an average of approximately 30 hours per week across the year. You must be able to work evenings, weekends and during school holidays. We're offering a three-month trial starting at £15 an hour (dependent on experience) with potential for pay increase based on performance.

Requirements:

- Experience in a management or supervisory position within the hospitality sector, preferably in the kitchen
- Food hygiene and safety level 3 preferred, level 2 essential
- First aid training preferred
- Must be able to work evenings, weekends and during school holidays
- Must be able to follow instruction and receive and act upon constructive criticism
- Customer service (will be required to deliver food to tables and manage complaints on occasion)
- Clear and kind verbal communication with all staff
- Planning, problem solving, multi-tasking, decision making, organising and delegating
- Excellent work ethic with a great attendance record with eagerness to perform to a high standard, learn and improve
- Must be able to manage own workload

Work Hours & pay:

- Three month trial period leading to long term position
- Hourly rate starting at £15 (dependent on experience) with potential for pay increase based on performance
- Average approximately 30 hours per week across the year (15-20 winter, 40-45 summer)
- Must be available off shift to answer staff queries and find cover for absences
- Must be available to come in at short notice in case of last minute absences
- Weekly rotas given 1-2 weeks in advance with variable shift lengths and ending times

Benefits include:

- Free staff food and drinks on shift
- 20% staff discount for you and your whole table (up to 6) when not on shift
- Good rates of pay with regular appraisals and possibility to review pay rate reflecting performance
- A fun and supportive working environment
- Opportunity to work in a brand new kitchen and refurbished restaurant
- Creative menu and events input for right person