

Head Chef Advert: April 2021

Closing Date for applications 18th April 2021

Langdon Hills Golf & Country Club changed ownership back in September 2019, and its new owners Rischo Leisure Ltd, have a simple objective to turn the club into the premier golf destination in Essex and the South East of England. Back in June 2020 planning permission was approved for our £80 million project, which includes a new state of the art three storey clubhouse (with three bar/restaurants), short course & driving range facilities along with a redesign programme on our main course. The site will also boast a residential and care home facility as well as a retirement village.

A fantastic opportunity has arisen for a talented passionate and experienced Head Chef to join the team at The Langdon and lead the kitchen team at the club. The ideal culinary professional will have a proven track record of delivering success in a busy kitchen environment and will need to demonstrate exceptional leadership skills, have a commercial mind, be able to work under pressure and have the ability to develop and nurture team members.

The Head Chef will oversee the day to day running of the kitchen and be required to have a strong understanding of the P&L to maximise the profitability of the food operation. Our Head Chef will be responsible for all aspects of the dining experience from serving breakfast for a golf day in the Carlton room to a wedding with a tailored four course meal served in Fairways suite.

The ideal candidate for this role will have the ability to lead with passion that will inspire their team to succeed. We will expect our Head Chef to “think outside the box” and have an entrepreneurial approach to driving the business forward and look forward to implementing change within the kitchen. From your previously gained operational experience you will be able to set new standards by leading from the front to achieve and introduce new processes.

Experience

A minimum of 3 years related experience as a senior chef in a busy kitchen environment. Ideally having worked in a banqueting venue, 4/5 star hotel or a club environment. The candidate will need to be used to operating different styles of service.

The ideal candidate will have the following

- Commercial awareness and understand how decisions impact the business financially.
- Strong management skills in order to lead and motivate an existing and established, hardworking team to develop ideas.
- Ability to coach team members in learning the same skills.

- Excellent communication, interpersonal and management skills.
- Excellent track record of maximising sales and surpassing targets.
- Ability to execute budgets on a weekly, monthly and annual basis.
- Ability to understand and explain the P&L statement.
- Analysis and decision-making skills.
- Organisational skills, attention to detail and ability to deliver high standards.
- Ability to manage and build multiple relationships with key stakeholders.
- Ability to run with a pro-active and ambitious attitude.
- Ability to multi-task, work under pressure and prioritise needs.
- Proven time management and negotiation skills.
- Excellent IT skills.
- Great administrative skills.

Duties & Responsibilities

- Being responsible for menu planning and associated costings (to include seasonal menus, special dietary requirement menus, ad hoc promotional menus etc and to arrange food tastings prior to implementation).
- Being responsible for the successful delivery of food margin across the business.
- Overseeing and being responsible for Kitchen KPIs, ensuring they are met efficiently and effectively.
- Overseeing and being ultimately responsible for the quality of all food served at the club, with additional emphasis on consistency and quality presentation.
- Taking full responsibility for recruiting, leading, managing, training, coaching and developing the Kitchen Team.
- Being accountable for the Kitchen
- Managing team payroll costs.
- Liaising with food suppliers to ensure competitive pricing is achieved across the board.
- Operating at both a tactical and strategic level, managing and continuously developing all aspects of the Kitchens.
- Supporting and working with all Head of Departments, in all aspects of running the business.
- Providing a clear vision for its strategic direction, whilst taking personal responsibility for identifying additional sales and marketing opportunities.
- Ensuring customer service excellence is consistently delivered, and revenues and profitability are maximised.
- Conducting regular operations team meetings with the entire Kitchen Team weekly to discuss operational matters, sales targets, customer comment cards and feedback, and action taken for service recovery, and any staff issues.
- Identifying staff learning needs and assisting with development.
- Working with the Marketing Manager to develop and drive revenue strategies, and to ensure all distribution channels are optimised, and being innovative in identifying market strategies to stay ahead of the competition, involving all marketing platforms including social media.
- Keeping up to date with industry trends and competition, to ensure surpasses consumer demands.

- Formulate and establish operating procedures and goals.
- Establishing and managing purchase order programs, contribution reports, and budgets for all functions of the Kitchen operations.
- Reviewing weekly and monthly financial reports of each operation.
- Proactive in suggesting and debating alternative methods and procedures in solving concerns and assuring that we exceed the expectations and satisfaction of our Members and guests.
- Ensuring all food hygiene regulations are adhered to and that the Kitchens are kept to a high standard of cleanliness and with procedures systematically enforced to conform with all EHO food regulation standards and HACCP guidelines.
- Ensuring all activities are carried out in full compliance with the company's operating standards and cleaning procedures and in accordance with all legal, health and safety, and Covid-19 prevention requirements.
- Any other duties designated by the General Manager

45 hours per week, 5 out of 7 days, to include early mornings, evenings and weekends.

£32,000-£35,000 basic (dependent on experience) plus bonus

If you have not been contacted 25th April, please assume your application has been unsuccessful this time.

If you believe you have the skills and ambition to join us, please apply with a covering letter and CV.