

**JOB DESCRIPTION**

**Head Chef –**

**The View at Seaford Head**

Responsible to: Restaurant & Bar Manager

**1.0 Job purpose:**

To lead the kitchen and catering facilities at The View.

**2.0 Duties:**

The main duties will be managing the day-to-day functions of the kitchen and catering business at The View, ranging from breakfasts to Sunday lunches and bespoke sit down three-course functions, potentially in excess of 100 covers.

You will also be responsible for menu planning, ordering, stock control, managing junior members of staff, health and safety and food hygiene.

**3.0 Person Specification**

**Essential:**

Previous Sous Chef or Head Chef experience, preferably gained in a fresh food kitchen.

Holds relevant Health & Safety and Food Hygiene certificates.

Must have ‘can do’ attitude.

Available to work hours necessary to complete the job.

**Desirable:**

Experience of catering for large events, in excess of 100 covers.

Evidence of managing staff, menu planning and food ordering.

Knowledge of Health and Safety regulations.