

Chef for Traditional Village Pub (Langport)

Description

We are looking for an experienced and talented chefs for our 45 cover pub restaurant and 8 rooms for accommodation.

The Old Pound Inn is a traditional village pub with a reputation for good honest food, drinks and rooms, and our friendly service.

We have regular events (quizzes, bingo and live-music nights) as well as privately catered events. We also offer a breakfast menu for room guests.

Responsibilities

- Controlling and directing the food preparation process
- Approving and polishing dishes before they reach the customer
- Working closely with the General Manager to create new menu items, recipes and developing dishes that ensure variety, quality and profitability.
- Determining food inventory needs, stocking and ordering
- Ultimately responsible for ensuring the kitchen meets all regulations including sanitary and food safety guidelines
- Being responsible for health and safety in the kitchen.
- Being responsible for food hygiene practices

Qualifications

At least 3 years experience in a similar role or with relevant experience as a chef.

Job Benefits

- Twenty days holiday per year.
- A live-in position may be available for the right candidate and is subject to negotiation.

Contacts

Candidates should submit a cover letter and resume (PDF documents only) to – lea@oldpoundinn.com.

Hiring organization

The Old Pound Inn

Employment Type

Full-time

Beginning of employment

Immediate start available.

Duration of employment

Ongoing

Industry

Hospitality

Job Location

Langport, TA10 0RA, Langport, Somerset, England

Working Hours

45

Base Salary

£ 25,000 - £ 35,000

Date posted

May 20, 2024

Valid through

30.06.2024