

Helford River Sailing Club (HRSC)

Job title:

- Head Chef
- Management couple (Head Chef and Front of House Manager)

This is an exciting opportunity for a passionate and professional experienced Head Chef or Management Couple to work at the Helford River Sailing Club, a busy members club. This is a role which can be tailored to meet the needs of the applicant and club.

Salary	£12.00 plus tips A transparent bonus based on gross profit (with a potential £8000) and the possibility of on-site accommodation at £300 per month.
Working hours	Within our published opening hours from April to Mid-September, the job will require you to work weekend and evenings and involve some split shifts.
Normal place of work	HRSC, Helford, Helston, Cornwall, TR12 6LB
Start date	April 2020
Deadline for application	28 th February 2020

About the HRSC:

Founded in 1948 and located on the south bank of the Helford River, the Club provides a welcoming atmosphere for members, visiting yachts, families and guests. Overlooking some of the best sailing waters in England with extensive shore facilities, activities and social calendar, the Club also has a strong focus on junior sailing and encouraging children to love sailing and the water and is a RYA accredited teaching centre. Run by an elected committee, the role of head chef / management couple is a valued and integral part of the running of the Club.

During Season (April to September) our facilities are open 6 days a week (increasing to 7 during peak season) offering a pub-style menu to cater for both Adult and Junior members and visiting yachtsmen. We provide our members with a fully stocked bar with cask beers and a core menu of freshly cooked dishes, bar snacks and basket meals, and in addition provide a daily list of "specials" which will enable your creative skills to shine through. In addition to the daily service the club holds sailing fixtures, regular events, theme nights and private functions.

Job Description

Reporting to:

The Commodore, Vice Commodore and Honorary Treasurer

Main Purpose of Job:

To ensure the smooth running of all aspects of the kitchen during the summer season. The restaurant will serve lunch, dinner, bar snacks and the occasional breakfast to our member and visiting yachts.

Facilities include a Bar and Members Restaurant with 55 covers and an additional external balcony offering 40 covers of al-fresco dining.

Duties and Responsibilities:

- Food preparation, ensuring the prompt and efficient service of all meals
- Undertake menu planning including accurate costing of dishes to achieve target GP
- Ensure that costs and expenditure are within agreed budget levels, giving attention to minimising waste.
- Order supplies, liaising with suppliers over produce to maximise profit, keep records of stocks, including stock management of the kitchen and checking deliveries for quality.
- Assisting with kitchen recruitment, responsible for staff development and training.
- Prepare staff rotas and responsible for time management.
- Manage the quality and hygiene of the food cycle from preparation through to delivery
- Work always within the codes of requirements of the Health and Safety at Work Act, ensuring all Health & Safety standards are adhered to
- Ensure hygiene policy and Environmental Health regulations is adhered to and monitoring records are kept up to date.
- Attend regular management meetings with Club Treasurer and Vice Commodore

Person Specification

You will:

- Previous experience working in a busy kitchen within a similar role and work under pressure.
- Ability to input a creative and dynamic approach to delivering good quality food with exceptional service
- Ability to manage a food budget
- Level 3 Food Hygiene preferred (minimum Level 1)
- Good standard written and communication skills
- High standard of personal presentation and professional.
- Reliable, hardworking and clean-living
- Work well within a team as well as independently, experience of building, motivating and developing a team.
- A flexible hand on approach and calm management style
- Have experience with EPOS till systems or willing to undergo training.

As Head Chef your hours should include all peak shifts including weekends, and bank holidays to ensure the smooth and efficient operation of food production.

How to apply:

Send your CV and covering letter for the attention of Vice Commodore by email to:

HRSC-admin@btconnect.com

To find out more information contact the HRSC office on 01326 231 006

Applications from overseas candidates will only be considered if they already have a valid UK work visa.

Applications will be reviewed after the closing date 28th February 2020 and a shortlist of candidates will be invited to interview at the Helford River Sailing Club.

If selected for interview you will be asked to bring the following original documents (photocopies will not be accepted) to the interview:

- Proof of identity (valid passport or birth certificate)
- Proof of eligibility to work in the UK
- Proof of qualifications