



THE VIEW RHOSSILI HEAD CHEF

The View
Rhossili
Gower, SA3 1PL



JOB INFORMATION PACK



HEAD CHEF



This is the information pack for the role of Head Chef in The View Rhossili



To apply please send your CV and cover letter to restaurant@theviewrhossili.com



We will need 2 satisfactory references which we will take up after interview.



We are looking to recruit as soon as possible, so please send your CV in.



Interviews will be at The View in Rhossili.

ABOUT THE VIEW



We are passionate about food and people.



We use fresh ingredients to create culinary delights for our customers in a warm cosy environment with a wonderful view.



We provide a space for private hire for unforgettable moments.



To find out more about what we do, you can take a look at our website and social media!



@THEVIEWRHOSSILI



THE VIEW RHOSSILI

OUR VALUES

● **Focused**

We maintain simplicity to focus on excelling at what we do and maintaining high standards.

● **Energetic**

We are dedicated to delivering outstanding service and ensuring a positive overall experience for our customers.

● **Creative**

We continually seek inventive ways to connect with customers, aiming to create not just a café but a memorable experience.

● **People come first**

We take pride in cultivating a friendly and inviting atmosphere. We value feedback and actively respond to the experiences and recommendations shared by our guests.

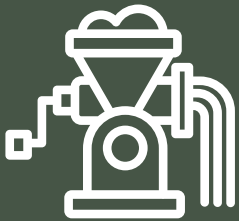
● **Support local**

We make a huge effort to source Welsh produce and customers can buy locally crafted gifts for our shop.

ABOUT THE ROLE HEAD CHEF



As a Head Chef, you will be responsible for overseeing all culinary activities in our kitchen, ensuring high-quality dishes and smooth kitchen operations.



Plan and direct food preparation and culinary activities. Create innovative menus and recipes. Manage inventory of ingredients and supplies.



Supervise kitchen staff, provide training, and ensure a high standard of food quality.



Ensure compliance with food safety and sanitation regulations.



Monitor kitchen operations, maintain cleanliness, and organise workflow. Collaborate with management to develop new dishes and promotions.

PERSON SPECIFICATION



Proven experience as a Head Chef or similar role in a restaurant or hospitality setting.



Strong knowledge of culinary techniques, food preparation, and kitchen management. Excellent understanding of various cooking methods, ingredients, equipment, and procedures.



Leadership skills to manage and motivate the kitchen team effectively. Ability to work well under pressure in a fast-paced environment.



Knowledge of food safety standards and regulations. Creativity in developing new dishes while maintaining high standards.

PERSON SPECIFICATION



If you are a passionate chef with excellent leadership skills and a creative flair for culinary arts, we invite you to apply for the Head Chef position with us.



TERMS AND CONDITIONS HEAD CHEF

This position is a full time role.

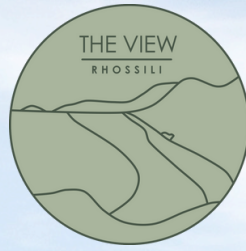
Driving license required.

This position will require weekend working.

Salary is negotiable.

**The location for this role is
The View Rhossili SA3 1PL**

**We provide our staff with a free basic lunch
and a discount on main menu items**



The View Rhossili



01792 390519



restaurant@theviewrhossili.com



www.theviewrhossili.com

CONTACT