



<b>Job Title:</b>	Head Chef
<b>Salary:</b>	£35,000 - £40,000 per annum (negotiable depending on experience)
<b>Job Type:</b>	Average 45 hours per week, working 5 days out of 7 including weekends (due to the nature of the business, hours will vary between peak and low season)
<b>Location:</b>	Llangollen, Wales.
<b>Type of Company:</b>	Exclusive Wedding Venue in North Wales

### About us

Tyn Dwr Hall specialises in being an exclusive wedding venue and has an exciting opportunity for a passionate, hardworking Head Chef to join our team. This is a hands-on role, where creating amazing plated dishes for exclusive intimate weddings (up to 120 guests) is the name of the game.

We are privately owned - creating a caring dedicated 'work family' is key to our success, and we have been fortunate to have gained a national reputation as one of the leading Wedding destinations in the region. Our Head Chef is integral to the business, this is a genuine opportunity for a Chef to build a long-term platform to establish their reputation for exquisite food in unrivalled natural surroundings, with first class produce on our doorstep.

### The Role:

- Overall responsibility for daily operations in the kitchen
- Design and planning new menus that enhance customers' culinary experience while keeping up high quality
- Motivating, training and recruiting a brigade of chefs
- Working closely with the General Manager and Senior Wedding Manager to ensure clear and accurate communication between departments are undertaken on the handover and delivery of all weddings
- Working to extremely high standards and producing quality fresh food at all times
- liaising and communicating with external suppliers on a weekly basis
- Responsible for all stock control, financial discipline and waste control within the kitchen
- Good knowledge of food preparation, stock rotation and kitchen health and safety
- Ability to effectively control food cost and labour cost
- To achieve and maintain budgets and margins
- Maintain records of payroll and attendance
- Comply with nutrition and sanitation regulations and safety standards
- Plan orders of equipment or ingredients according to identified shortages
- Menu planning directly with guests
- Consistently delivering excellent food at all times

### The Person:

- A real passion for food and hospitality
- Ability to cope well under pressure and work well as part of a team
- Superb attention to detail
- High standards of cleanliness
- A drive to offer an outstanding dining experience
- Extensive experience of kitchen management



- Experience delivering plated functions / banquets
- Self-motivated and able to meet targets working under their own initiative
- A good knowledge of the classics, with modern creativity, flair and techniques
- Artistic with immaculate plating and presentation skills
- Excellent communication & organisation skills with a “can do” attitude

**In Return:**

- Private Health Care
- Full chef uniform provided
- A large kitchen with modern equipment
- Good working hours
- Free parking
- Working with a hardworking dynamic team
- A competitive salary with room to develop and grow with the business

To apply for this role, please submit a covering letter and CV to [contact@tyndwrhall.co.uk](mailto:contact@tyndwrhall.co.uk)