



## The Waggon and Horses Chef

The Waggon and Horses is a popular village pub located in Hawkshaw. We are proud of the position we hold in the community and the reputation we have built in recent years. We are looking to recruit a chef in August and we are inviting applications from ambitious individuals who want to join the team. We are passionate about food quality and our kitchen is closely linked to a nearby farm which produces eggs and meat for consumption in the pub.

The chef will be responsible for the day-to-day culinary operations and functions will include menu creation ideas, food purchasing, hygiene and maintenance of quality standards. We also expect the successful candidate to:

- Be able to direct the food preparation process and delegating tasks
- Cook and prepare high quality dishes
- Assist in creating menu items, recipes and develop dishes
- Supervise all kitchen stations
- Supervise, motivate and work closely with other members of the front of house team
- Be responsible for health and safety
- Be responsible for food hygiene practices
- Ensure food quality and excellent standards are maintained for all dishes created
- Assist with determining food inventory needs, stocking and ordering
- Ensure the kitchen meets all regulations including sanitary and food safety guidelines

All applications should be sent to [info@thewaggonhawkshaw.co.uk](mailto:info@thewaggonhawkshaw.co.uk)