

Support the Estate Food Lead in the effective and efficient operation of all kitchens within the Dartington Trust, to provide high quality, cost effective, locally sourced food to our students and other guests

SOME OF THE MAIN THINGS YOU'LL BE DOING:

- Lead by example to promote a customer focused culture, providing a professional, friendly and courteous service to all customers.
- Assist in the planning and costing of menus with a keen eye on margin, developing recipes for our student population as well as other events, highlighting Dartington's Estate producers.
- Contribute to the creation of robust legacy documentation to ensure the resilience and longevity of the food offer on the Estate.
- Communicate effectively with kitchen and front of house colleagues to ensure efficient customer service.
- Balance creativity and profitability to deliver great food within agreed margins across our restaurants, cafés, conferences, weddings, and festivals.
- Work exhaustively to embed our commitment to a sustainable food system throughout all areas of your role.
- Assist with the effective management, motivation, training and development of all Dartington Hall staff employed in the kitchens.
- Work closely with students, volunteers, staff and others in a supervisory role to ensure that community learning is effectively integrated as an essential part of learning at Dartington.
- Promote a safe and healthy environment and be responsible for your own health and safety and that of your team, your colleagues and your customers.
- Ensure Dartington Hall facilities comply with all relevant legislation relating to health and safety, food hygiene regulations, food labelling and licensing legislation.
- This list can never be exhaustive but covers most of the work you'll be doing. What it can't replace is talent, initiative and a commitment to great customer service.

ROLE DETAILS:

DEPARTMENT: Accommodation and Food Service

REPORTING TO: Estate Food Lead (interim)

WHAT YOU WILL BRING:

- Previous experience as a Sous / Senior Chef in an environment based on a similar ethos.
- A relevant chef qualification at senior level.
- Ambition and inventiveness.
- Passion for fresh local produce and simple, imaginative menus.
- An equal balance of creativity and financial acumen.
- An attention to detail and commitment to great food and great service.
- A desire to lead, inspire and manage a committed and hard working team in line with the ethics and values of The Dartington Hall Trust.
- A flexibility to do what's needed and to work across all of our opening hours.

