Dartington

Estate Chef

You will support the effective and efficient operation of all kitchens within Dartington Hall to provide every customer with an excellent eating experience

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.
- Work with the kitchen team to prepare and cook food to an extremely high standard.
- Deliver innovative, sustainable and creative hospitality that challenges industry standards whilst embracing the aims of the Trust.
- Ensure that food hygiene is keenly observed both in your own preparation but also within the broader team.
- Ensure observance of your own personal health and safety and that of colleagues and customers.
- Share and collaborate with all teams to ensure that Dartington's commitment to an innovative food system comes through in the food that we serve to customers, students and staff.
- 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.
- Carry out daily cleaning duties to the required standards.
- Work flexibly across multiple outlets to meet the needs of the business.
- 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: Estate Chef

DEPARTMENT: Accommodation and Food Service

REPORTING TO: Second Chef

WHAT YOU WILL BRING:

- Good organisation and time management skills.
- Excellent customer service towards all internal and external collaborators.
- An interest and desire to provide an excellent eating experience.
- Leadership through creative problem solving.
- A positive can do attitude and a willingness and desire to ensure all who come into contact with Dartington have the best possible experience.
- Ability to work on routine tasks with minimal supervision.
- Previous experience working in kitchens in recognised catering establishment.
- An excellent understanding of Dartington's purpose, values and strategy.
- Commitment to work hard and act in Dartington's best interests at all times.