



ARE YOU READY TO BE OUR
EXTRAORDINARY
HEAD CHEF

Opening this summer in the Regency heart of CHELTENHAM will be a remarkable new destination coffee house called THE FIND.

The Find rediscovers the essence of the original English coffee house where high (and low) society spent time socialising, celebrating, gossiping, trysting, escaping, conducting business and generally indulging the many pursuits that bring pleasure to humankind.

But The Find adds much more to this long-neglected marvel of civilisation. It will offer fine artisan coffees and teas prepared by expert baristas along with a wealth of authentic, locally-produced food, all attentively served in welcoming, eclectic surroundings that blend classic Regency elegance and comfort with cutting-edge modern style.

To realise our extraordinary vision we are seeking an extraordinary HEAD CHEF who can help us shape the business from its beginnings and ensure it will surprise and delight our audience of discerning customers – many of whom are anticipating our debut with keen interest.

We are happy to consider both highly experienced candidates with well-proven sourcing, culinary and people skills, as well as less experienced candidates with genuine passion and potential to step up to this vital role. Consequently, the rewards are negotiable, depending on experience, but will be outstanding and enhanced by your good performance.

So, if you feel ready to be truly extraordinary, please visit thefind.co.uk for further information and to apply online.



HEAD CHEF

Job brief

We are looking for a passionate, enthusiastic and aspirational chef that will be responsible for all aspects of the kitchen operations. This key role in a new business offers an experienced head chef a unique opportunity to make their own mark in shaping the menu and team. However, it could also provide a fantastic opportunity for a dynamic sous chef to step up into their first head chef position, offering great scope to grow and develop alongside an ambitious young business, as a key part of the management team. We see the HEAD CHEF as a good communicator who lives and breathes fantastic food and great service, with a track record of having seized opportunities and making a genuine difference.

HEAD CHEF

Key responsibilities

Delivering a smooth running 7 day/week kitchen where every dish meets our high standards.

Working closely with other management team members to deliver a trusting, caring team-based approach that ensures the highest standards of food, service and experience across the business.

Developing and designing the menu to showcase the best of local artisan produce in an affordable and profitable manner.

Ordering and managing supplier relationships to ensure reliability, quality and competitively priced supply; sourcing the best of fresh seasonal produce, and establishing great relationships with local producers and suppliers.

Leading all aspects of people management to deliver a high performing and motivated team; this will include recruitment, supervision, development, performance management, training, appraisals, and succession planning.

Ensuring all staff feel challenged, enthused and supported both in their daily role and in achieving their aspirations.

Ensuring that the kitchen is adequately staffed to cope with forecast volumes, and calmly delivering delicious food in a time pressured environment.

Managing the commercial aspects of the kitchen, including preparing and managing budgets and food costings; and being able to account for actual performance against forecast.

Controlling and directing all aspects of food preparation to ensure the highest standards of food quality and hygiene.

Implementing and effectively managing and monitoring all aspects of food safety including 'Safer Food, Better Business For Caterers' and 'Fitness to Work'.

Ensuring compliance with all food safety legislation.

Responsible for the maintenance of all kitchen equipment.

Responsible for all aspects of health and safety within the kitchen, and compliance with all health and safety legislation related to the kitchen's activities.

**Becoming a publicly recognised part of THE FIND,
who visibly cares about everything they do, and serve!**



HEAD CHEF

In return, we will offer

An outstanding salary (£21-£26k - based on experience).

Performance based incentive.

A genuine opportunity to shape and grow with the business, where we care what you think, and want you to share your energy and enthusiasm with us and with our customers.

A commitment to excellent and regular training, and providing you with the development opportunities to meet your potential.

A flexible working environment with a good work life balance.

Opening hours are typically 8am to 8pm (Sunday 10am-4pm), although this will vary depending on day of the week, local festivals etc.

The role is anticipated to be approximately 45 hours/week.

We are keen to recruit individuals with lots of potential and are therefore open-minded as to exactly how much experience you may bring with you, provided we believe you are cut out for this role!