



**HEAD CHEF**

**JOB BRIEF**

# HEAD CHEF



HIGHLY COMPETITIVE SALARY

ARE YOU READY TO BE OUR  
EXTRAORDINARY HEAD CHEF?

- Outstanding remuneration depending on experience
- Additional reward based on your achievement
- Excellent work-life balance through flexible hours
- Free meals on shift and 30% discount at other times
- Training and development to enhance your career
- Genuine opportunity to shape a young business

**This summer, in the Regency heart of Cheltenham, we will be opening THE FIND, our remarkable new destination that reinterprets and redefines the hospitable essence of the original English COFFEE HOUSE where society of every sort felt welcome.**

Our customers can enjoy fine artisan coffees and teas along with an incredible selection of authentic, locally-produced food. Furthermore, they can relax in wonderfully eclectic surroundings that give classic Regency elegance and comfort an entertaining modern twist.

To realise our extraordinary vision we are seeking an extraordinary Head Chef who can help us shape the business and ensure it will surprise and delight our audience of discerning customers – many of whom are eagerly anticipating our debut.

As a young enterprise, we will consider both highly experienced candidates with well proven sourcing, culinary and people skills, as well as less experienced candidates with the potential to step up to this vital role.

**If, having read the job description, you would like to apply for this position, please submit your details and CV via the recruitment page on our website. We look forward to hearing from you.**

THE FIND, 20 REGENT STREET, CHELTENHAM, GL50 1HE  
[thefind.co.uk](http://thefind.co.uk)

# HEAD CHEF



## PROFILE:

### **We are looking for someone who...**

Has proven Head Chef or Sous Chef experience

Lives and breathes superb food and service

Cares passionately about everything they create

Has a track record of making a real difference

Can be one of the public faces of The Find

Is ambitious for the success of the business

## KEY ROLES AND RESPONSIBILITIES:

### **The Head Chef will...**

Be responsible for all kitchen operations, ensuring adequate staffing to consistently deliver excellent quality under pressure

Develop the menu and supplier relationships to showcase the best local artisan produce while maintaining profitability

Lead, develop and motivate our team to deliver the highest standards of food and customer experience

Manage the commercial aspects of the kitchen, including budgets, costings and ordering supplies to meet forecast sales

Ensure the highest standards of food quality and hygiene are maintained, including implementation of 'Safer Food, Better Business For Caterers' and compliance with food safety legislation

Be responsible for all aspects of kitchen health and safety, equipment maintenance, and compliance with legislation

## **Next Steps**

If you would like to know more about the role, please contact DAVID ORME email [david@thefind.co.uk](mailto:david@thefind.co.uk)

**To apply, please submit your details and CV via [thefind.co.uk](http://thefind.co.uk) recruitment page.**