



## **New Head Chef Wanted (Full-Time, Permanent Position)**

The Big Cat Sanctuary is a charity-based organisation, committed to protecting rare and endangered cats from extinction, through education, conservation and captive breeding programmes. Set in the heart of the beautiful Kent countryside, the BCS really is a working environment like no other.

We are now looking for a talented and experienced hands-on Head Chef or experienced Sous looking to step up to the next level, to lead by example and be at the forefront of planning, organising and preparing food for our luxury lodge guests, daily experience guests and special functions and events. General numbers are 18 for dinner & breakfast (with food being pre-ordered) and 30 for lunch, so this really is an opportunity to focus on quality and consistency and leave the rat race behind.

### **Duties include:**

- Design and create new food dishes to ensure beautiful, seasonal menus
- Monitor costs through responsible ordering and stock control
- Responsible for all aspects of food safety, health and safety and COSHH
- Manage rotas and scheduling accordingly to the business needs, keeping a tight reign on wage costs whilst ensuring effective service delivery
- Coach, train and develop the team, supporting them by providing guidance, advice and expertise and encouraging creativity

### **The ideal candidate will have:**

- Strong leadership skills and a “hands on” approach with an exceptional drive for quality
- Experience as Head Chef or Sous/Senior Sous with a track record of high-quality food production
- Great people skills and the ability to develop, train and inspire a small, dedicated team
- A real passion for food and customer service along with bags of enthusiasm
- The ability to communicate at all levels, including engaging with guests on a regular basis
- Good financial understanding
- Excellent organisational skills & a 'can do' attitude

### **Prerequisites:**

- Must have a full driving license and own vehicle as BCS is not accessible by public transport
- At least 3 years experience cooking in a well-established restaurant, hotel or other establishment at a similar level
- In line with the requirements of the Asylum & Immigration Act 1996, all applicants must be eligible to live and work in the UK or must obtain permits to work in the UK prior to application

### **Details:**

- Full-time, permanent role (40 hours per week, 10 over 14 days) working day or evening shifts on rota (07.00-16.00 or 12.30-21.30)
- Every other weekend off & no split shifts
- Starting salary circa £28,000 - £32,000 per annum depending on skills and experience
- 28 days paid holiday per annum

**To apply, please send your CV & cover letter to [lisa@thebigcatsanctuary.org](mailto:lisa@thebigcatsanctuary.org)**