

Community Pub Chef Required for

THE CROSS KEYS

REDGRAVE

IP22 1RW

An exciting and challenging opportunity has arisen at the Cross Keys. We are seeking a new and talented Chef, or possibly two part-time chefs.

Overview

The Cross Keys, which is now owned by the community, opened as a free house in March 2018 following extensive refurbishment both inside and out. It has achieved remarkable success since opening and we are now seeking a talented and highly motivated individual who is able to build on that success and take it forward to a new level.

The Pub

The Cross Keys is a charming 17th century inn which is located right in the heart of Redgrave, overlooking the village green and duck pond. It comprises a separate bar, a 30-cover restaurant, and also includes a well-equipped kitchen. It benefits from a front terrace seating area, a rear garden and a car park, and three open fires add to the cosy ambience in the winter months.

The Village

Redgrave is a small yet thriving village consisting of approximately 230 dwellings, mostly historic. It is situated 5 miles from Diss on the Suffolk/Norfolk border, surrounded by picturesque countryside, just off the A143.

It has a proven track record of community spirit with the community shop now in its 11th year and the owners of the pub, Redgrave Community Society, having recently received the "Community Spirit of the Year" award, and "Overall Star" - two prestigious awards from Babergh and Mid Suffolk District Council.

The Role

The Chef needs to be customer focused; always prepared to go that extra mile to ensure consistent customer satisfaction.

You will be responsible for the day-to-day management of the kitchen including the preparation and delivery of meals to a consistently high standard.

The kitchen currently serves a range of simple but high-quality locally sourced food which has already received high acclaim. Within the first four months the Cross Keys received the TripAdvisor Certificate of Excellence. We now seek someone with the flair and ability to also provide for the more adventurous diner.

Personal Requirements

In the kitchen we are seeking a talented chef who is passionate about food and is able to demonstrate their flair through the customer dining experience.

Good organisational skills and a “can do” approach are essential attributes for this key role.

You will be able to motivate and direct a small back of house team.

The ability to remain calm under pressure is essential.

Being a community pub, you will also be working closely with a considerable number of dedicated volunteer staff.

Key Functions

Back of house:

- You will be responsible for the daily operation of the kitchen and the preparation and cooking of all dishes.
- Ability to work unsupervised and have strong organisational skills.
- Compile the menu and be creative with the specials board, have a passion for using local ingredients.
- Responsible for stock and cost control, along with achieving gross profit targets and working within budgets.
- To maintain strict hygiene levels throughout the kitchen.
- You will report to a designated member of the Management Committee in the first instance.

Qualifications and Experience

- At least 2 years experience in a similar position is preferred.
- Relevant Catering/Hospitality qualifications are required
- A passion for good food and hospitality.
- A team player attitude is essential.

Benefits

A competitive salary in the region of £28,000 per annum plus performance related bonuses

20 days paid holiday + bank holidays (to be taken in lieu).

For a part-time position, salary and paid holiday would be pro-rata.

We are looking for someone with real flair and imagination when it comes to food so this is a golden opportunity to showcase your skills.

If you thrive on being at the hub of the local community and have experience in catering for a busy venue where something is always going on... then the Cross Keys could be the perfect choice for you...

Please apply in writing in the first instance, sending a CV with covering letter to:
info@redgravecommunitysociety.com