**Head Chef for The Old King’s Head**

**Job Description**

We currently have an exciting opportunity to join our new team as Head Chef at The Old King’s Head in Kirton.

**More about us…**

Heritage Lincolnshire operates from the Humber to the Wash across the historical county of

Lincolnshire. Our objectives are to advance the education of the public in all matters relating to

Lincolnshire’s rich and diverse heritage and to preserve and investigate that heritage for the benefit

of local people and visitors to the County. We are engaged in these objectives at a time when

recognition of the value of heritage is rising and in a county full of potential in terms of heritage led

regeneration. Our vision is to ensure that: ***The special character and significance of Lincolnshire’s***

***heritage is understood, valued, conserved and celebrated for the benefit of local people, visitors***

***and future generations.***

The charity has raised £2.4 million for the restoration of The Old King’s Head in Kirton and the capital works are now nearing completion after over two years on site. This historic building, dating from the late 16th century, is now fully refurbished for use as a coffee shop/deli/bistro and 9 bedroomed B&B accommodation. Partners include the RSPB (who receive c.58,000 visitors to Frampton Marsh Nature Reserve per year), Visit Boston, Visit Lincoln, Boston Borough Council and other visitor attractions in the area. A detailed business plan is in place for this new venture.

The Old King’s Head in Kirton will be run as a trading arm of Heritage Lincolnshire and any surplus made will be invested back into the charity for its core purposes.

**What you’ll do…**

* Reporting to the Operations Manager you will be responsible for leading and managing your own dynamic kitchen, overseeing the recruitment, training and development of the team.
* Delivering a Lincolnshire breakfast and service throughout the day in the coffee shop. Possibility to extend to a dinner restaurant experience in the evening for residents and non-residents.
* Drive innovation through menu development ensuring our menus are inspiring, seasonal and of exceptional quality with local Lincolnshire suppliers.
* Have a firm grip on the food costs of the kitchen, always striving to find efficient solutions whilst maintaining the quality and integrity of the menu. You will oversee regular stock counts and supplier audits, competently reporting the progress of your financial KPI’s back to the Operations Manager
* Oversee the weekly kitchen schedule, maintaining your budgeted labour percentage and report back your progress regularly to the Operations Manager
* Be responsible for the health and safety of the culinary areas of the property.
* Both guest and team experience will be at the heart of all you do. You’ll lead your team by example, keeping them involved and motivated; helping them feel empowered and supported, confident in providing an exceptional experience for our guests and comfortable turning to you with questions.
* To make this a food destination for Lincolnshire.

**What we're looking for...**

* Experience in a similar Chef role.
* Proven track record managing kitchen teams effectively and efficiently.
* A high level of how to manage and analyse a P&L, you must have a comprehensive knowledge of the costs of your business and be proactive in your approach to managing them.
* A true passion for creativity whilst maintaining the integrity of our brand standards through the dishes on the menu.
* A strong background in culinary systems, procurement, payroll and stock management
* A good knowledge of the local market with contacts to good suppliers.
* You must carry a food handlers’ certificate and have proven experience in managing culinary health and safety in a busy environment.
* You’re looking for a place where you can be you; no clones in chef whites here!
* Passion for hospitality – you’re all about creating memorable experiences for others, be they guests or colleagues.
* You’re up for doing things differently and trying (almost) everything once.
* A chef that knows the area that we live and work. We want to ensure that identity is well represented in the food we serve.

**What's in it for you...**

* The opportunity to be involved with a property that has great expectations and is anticipated by funders and local supporters to be a destination. We want to be the best and only want the right candidate with a can-do attitude.
* The chance to challenge the norm and work in an environment that is both creative and rewarding.
* Become part of a team that is very passionate about Lincolnshire and creating great hospitality and food experiences.
* A competitive package and plenty of opportunity for development alongside new projects that Heritage Lincolnshire are involved in.
* Possible live-in accommodation available on site.

Salary £27,000 per annum

Application deadline Sunday 1st August

Interviews scheduled for Thursday 5th August.