

# Job Description

## Chef at Tatton Park

This is a fantastic career opportunity to work at Tatton Park in Knutsford, Cheshire. An award-winning heritage attraction with 800,000 visitors a year. At Tatton Park we offer a quality hospitality experience, reflecting the best in British food, using hand selected fresh produce and locally sourced ingredients where possible. This includes produce grown and reared on the Tatton Park estate, including venison, pork, lamb and beef, plus seasonal fruits and vegetables from the historic Walled Kitchen Garden.

### Role Description

We are seeking a skilled and experienced Chef to join our team. As a Chef, you will be responsible for overseeing the kitchen operations, food preparation, and ensuring high-quality meals are served to our customers. If you have a passion for food, strong leadership skills, and enjoy working in a fast-paced environment, we would love to hear from you.

The working week will be a mix of 5 out of 7 days. Your main days of work will be dictated by the needs of the business.

Our trading day is 10am until 4pm meaning working hours are typically 8.30-9am until 5-6pm.

### Schedule:

- 10-hour shift
- 8-hour shift
- Day shift
- Holidays
- Weekend availability

### Responsibilities

- To assist the smooth running of the kitchen in **supplying the menu** for both the Stables Restaurant and the Gardeners Cottage tearoom, as well as buffet-style catering for Tatton Events & Groups.
- Assist the Head Chef, Restaurant Assistant Manager and Catering Operations Manager in **maintaining stock levels** of all produce, standards of training and customer service.
- **Resource planning**, people management, and daily checks.
- **Monitor food quality** and presentation daily. Prepare and cook delicious meals following established recipes and standards. Ensure all food is prepared in a safe and sanitary manner, **adhering to food safety guidelines**.
- **Supervise and train kitchen staff** in proper food preparation techniques in the absence of the Head Chef.
- Collaborate with the management team to **create new menu items** and specials.

### Qualifications

- Previous experience working as a Chef or in a similar role for at least **18 months**.
- Strong knowledge of **food safety practices/HACCP/Allergens/Natasha's Law** and **maintenance procedures**.

- **Excellent culinary skills** with the ability to prepare a variety of dishes whilst following the core lines spec.
- Excellent **communication, interpersonal** and **organisational** skills in a fast-paced environment.
- Leadership abilities with experience in team management and supervision is a bonus.

## Experience

- Chef: 1 year (required)
- Cooking: 3 years (required)

## Benefits

- Company pension
- 10% employee discount in gift shops
- Free on-site parking
- Free entry for you with friends and family to Tatton Park.
- Discounts on events taking place at Tatton.
- Competitive salary based on experience.
- Opportunities for career advancement within the company
- Free meals on duty.
- Paid holidays.

## Full-time, Permanent

**£15.00 per hour**

**40 hours per week**

**This is an on-site position in Knutsford, Cheshire only.** You must be able to reliably commute or plan to relocate before starting this role.