



<https://thestoneshotel.co.uk/job/head-chef/>

## Head Chef

### Description

**Role:** Head Chef

**Reporting to:** General Manager

### Who are we?

Marco Pierre White is an acclaimed chef, restaurateur and TV personality. He has restaurants across the UK under different concepts namely Marco Pierre White Steakhouse Bar & Grill, Marco's New York Italian, Wheeler's of St James's, Mr. White's English Chophouse, Koffmann & Mr. White's, Wheeler's Fish & Chips, Bardolino Pizzeria Bellini & Espresso Bar and Marconi Coffee & Juice Bar.

### Purpose of Role

As Head Chef you will be responsible for the efficient and effective running of the MPW Kitchen, ensuring compliance with health, safety and hygiene legislation. You will be passionate about leading and directing your kitchen brigade, inspiring and delivering high standards of food preparation and service whilst ensuring that the brand menu specifications are consistently adhered to.

You will be instrumental in managing, supervising, training, coaching and motivating the team to maintain brand standards and comply with Food and Health & Safety regulations. A key aspect of your role will be taking responsibility for the ordering process to the requirements of the brand, managing and achieving budgeted food gross profit.

### Responsibilities

#### What we would like from you

You will be an ambassador for the kitchen and MPW brand, working hard to make every guest and team member experience memorable. Passionate about food and delivering great dining experiences for our guests, you will be focused on making sure that the guest and team experience is the best that it can be.

You will lead by example, demonstrating drive, motivation and inspiration with the ability to provide exceptional standards under pressure. You will have a confident, approachable and supportive leadership style, ensuring that talent within the kitchen is nurtured and developed. You will take responsibility for the management of the team, driving the recruitment within the department, ensuring that it is in line with the agreed manpower and productivity levels.

### Who you are

You will be an inspirational individual who leads from the front and thrives on

### Hiring organization

MPW Bar & Steakhouse Salisbury

### Employment Type

Full Time

### Industry

Hospitality

### Job Location

The Stones Hotel, SP4 6AT,  
Salisbury, Highpost, United  
Kingdom

### Date posted

18th February 2021

developing and driving your team to success whilst running the kitchen with skill and passion.

You will have a friendly and supportive personality and be able to keep calm under pressure, be confident, organised and maintain a hands-on management approach. You will demonstrate strong leadership abilities and exceptional attention to detail, a guest first approach and a real passion for great food service delivery. Able to work autonomously or as part of a team, you are motivated, encouraging and inspirational with a passion for supporting, developing and coaching your team to success.

### **What Good looks like**

Correctly presented to the brand standards every day, you will lead and support the kitchen team in preparing and presenting dishes to the correct brand standards. You will be punctual, courteous and professional, ensuring compliance with health and safety guidelines and legislation. You will support in creating a culture of excellence and development, promoting high standards of food hygiene and safety, conducting regular coaching and training utilising all brand training materials.

Consistently delivering a memorable dining experience to your guests, you will ensure a high level of product knowledge ensuring that you are fully briefed and up to date with brand standards at all times. You will effectively and consistently manage the cleanliness and maintenance of the kitchen environment and adherence to food hygiene and safety procedures.

### **Competency Framework**

#### **I am creative because**

I think outside the box and look for ways to delight our guests and solve business problems. I am forward thinking and open to change to suit the needs of the guest and the business.

#### **I am adaptable because**

I am flexible and adapt quickly and positively to new situations, keeping emphasis on a balanced approach. I adapt my leadership style to suit the situation.

#### **I am a positive communicator because**

I communicate clearly and openly both verbally and in writing. I pitch information at the appropriate level. I manage conflict effectively. I participate in meetings and communicate information effectively

#### **I am a confident decision maker because**

I collect and analyse relevant and accurate information about a problem. I make conscious decisions to take actions. I accept responsibility for making things happen. I constantly review in order to improve. I effectively delegate to get things done

#### **I am a positive influencer because**

I have a positive profile through networking and developing effective working relationships at all levels throughout the organisation. I gain commitment to action from a range of people, presenting a balanced and business focused approach

#### **I demonstrate Integrity because**

I am open and honest, treating people fairly. I am trustworthy and respect confidences. I adhere to legal obligations

#### **I am an effective Self manager because**

I set and strive to achieve high personal performance standards. I am organised and use a systematic approach. I manage time and resources effectively. I am motivated, self-reliant, have drive and determination to succeed. I meet deadlines and deliver agreed objectives by prioritising and managing tasks through to completion

**I am a great Team Leader because**

I motivate and inspire my team to perform and ensure goals are achieved. I support, develop and coach others. I train and develop others to meet business needs. I demonstrate management and facilitation skills

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

A competitive salary, a clear career pathway and development, half price dining in all our restaurant brands and a chance to be a part of something special.

The above is designed to help you in the understanding of your role and is not intended to be a definitive list of your duties, as flexibility in meeting Company and guest's needs is required by all team members.