



PEAK EDGE HOTEL

RED LION RESTAURANT

Breakfast Chef

The Peak Edge Hotel is an independently owned 4-star hotel on the outskirts of Chesterfield. The hotel offers an outstanding dining experience in our 2-rosette award winning Red Lion restaurant.

We are seeking a highly motivated experienced Breakfast Chef to join a strong and dynamic team at our award-winning 2 AA Rosette restaurant.

If you love the buzz of a bustling kitchen that has a family feel then The Peak Edge Hotel is the place for you. Your key areas of responsibility would be our busy breakfast service. You will be working across our two, brand new state of the art kitchens to deliver a fantastic breakfast experience to our guests.

You must be positive and driven with a pro-active attitude. It is vital that you are friendly, approachable, and a real team player whilst also being a strong leader who can be relied upon to be professional and organised. A strong work ethic is vital.

Duties and responsibilities:

- To work alongside our executive chef and head chef to manage daily breakfast service activities, including overseeing staff, aiding with menu preparation, ensuring food quality and freshness, and monitoring ordering and stocking and to provide meal quality and consistency.
- Upon arrival of deliveries it will always be the responsibility of a senior member of the kitchen staff to check for quality/temperature and to ensure the delivered items are stored correctly.
- Ensuring cleanliness of all fridges, surfaces, ovens and facilities is maintained to the desired level at all times especially at the end of service.
- Ensuring all training records and hygiene records are fully filled out and filed for all members of staff and also for temperatures and chiller records to be completed daily.
- Ensure staff have the correct uniform on at all times and that it is always clean and presentable.
- Helping with new menu ideas and ensuring that specials are constantly changed utilising seasonal produce and ensuring menus are costed properly to maintain G.P.
- Observes workers engaged in preparing, portioning, and garnishing foods to ensure that methods of cooking and garnishing and sizes of portions are as prescribed.
- Makes recommendations for improvements on sanitation, menu, product and productivity.
- Reporting any maintenance requirements to the Maintenance Manager
- To ensure all food leaving the kitchen is to the agreed standards and temperature
- Ensuring that all equipment within the department (hotel owned or hired) is used, stored and cleaned correctly to reduce the amount of damage.

Key Requirements:

- To be able to maintain a positive, calm and motivational attitude at all times even in busy service periods
- Formal culinary training, previous restaurant experience, extensive food and beverage knowledge, restaurant industry knowledge, strong organizational skills, attention to detail, knowledge of restaurant regulations, leadership, management, positivity, ability to work under pressure, self-motivated, creative problem-solving skills, strong verbal and written communication skills, exceptional customer service skills
- To present yourself in a professional manner during and outside working hours to protect the reputation of The Peak Edge Hotel.

Salary and Benefits

- Competitive salary - negotiable dependent on experience

- Subsidised modern accommodation
- Laundered uniform and Birkenstock footwear
- Meals on Duty
- Paid Overtime
- Pension Scheme
- Staff Discounts
- Free parking
- Excellent opportunities for progression
- Brigade of support and kitchen staff

The Peak Edge Hotel manages all its recruitment processes internally. No recruitment agency calls or enquiries please.