

HEAD CHEF

We are currently seeking to find an enthusiastic, motivated head chef to take our already thriving & busy garden centre restaurant to the next level.

The Restaurant is located at the heart of the garden centre which has been owned and operated by the Cowan Family for over 80 years and is one of the many reasons customers travel to come and enjoy a culinary & retail therapy day out.

You will be working alongside an experienced team of professionals to continue providing impeccable consistency and maintaining a 5-star rated service. As head chef you would be responsible for managing our kitchen and overseeing a busy service of between 200 - 400 covers. It is the head chef's responsibility to ensure your team is trained to the highest level, given continued development and support.

DUTIES TO PERFORM AS HEAD CHEF BUT NOT LIMITED TO

- Planning and designing exciting new menus.
- Calculating costs and liaising with current & new suppliers.
- Directing kitchen operations and managing kitchen staff.
- Overseeing the food preparations, cooking, and cleaning process.

- Delegating tasks and resolving issues that arise.
- Ensuring compliance with hygiene and health and safety regulations (EHO, COSHH).
- Liaising directly with the restaurant manager to ensure operations run smoothly.
- Knowledge on offering your customers the freshest produce at the best price and to ensure purchases are within budget to maintain and hit the business's budgets and targets.
- Ensuring close communication between the restaurant & Food Hall to encourage exciting specials sourced from local suppliers, increasing product knowledge and benefit to the customers that visit Poplar Nurseries.

SUCCESSFUL CANDIDATES ARE EXPECTED TO HAVE

- Strong leadership skills.
- A keen eye for detail.
- Excellent communication skills.
- Advanced culinary knowledge and extensive cooking experience.
- Physical stamina and dexterity.
- An excellent sense of taste and refined palate.
- Able to work in a pressured environment.
- 3 years as head chef (preferred).
- Level 2 food safety or above achieved.

EMPLOYMENT DETAILS

- Working 5 days a week, including a weekend day with flexibility for holiday cover.
- Hours of work will consist of 7.30am - 4.30pm.
- Competitive salary.
- Bonus scheme.
- 29 days annual leave.

SO, WHY NOT GET IN TOUCH?

If you are looking for a new challenge and fancy being part of our family business, then please send your CV and covering letter to Kayleigh Wiggins. It's the perfect chance to show off your amazing food and positive can-do attitude.

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