

Longacres Garden Centre is family-run and the business has grown to include six stores in the South East of England. From a few employees in 1979 to over 700 employees in 2024, Longacres is a growing company with opportunities for staff to develop and learn. Our diverse team is friendly, supportive and inclusive. We value our loyal customers, high quality products and ability to offer competitive prices.

There are major duties, tasks, and responsibilities head chef will be expected to perform. You will deliver a high-quality menu and motivate our staff to provide excellent customer service as well as maintain fast service. Lead by example and uplift our staff during busy moments in our fast-paced environment. Ultimately, you will ensure our kitchen runs smoothly and delivered food to our customers is served at requested level.

Responsibilities:

- · Work closely with General Manager to maximise profits of the restaurant
- Control and direct the food preparation process
- · Order supplies
- Ensure the serving of quality dishes are on schedule
- · Ensure that no problem arises during serving if any, it should be rectified quickly
- · Approve all foods before they leave the kitchen
- · Develop menu
- · Recruit kitchen staff
- · Ensure efficiency of the kitchen and staff
- · Ensure production of quality and consistent food
- Assign tasks that are less complicated to lower kitchen staff
- · Maximise the productivity of the kitchen staff
- Ensure proper equipment maintenance and operations
- · Deliver smooth and prompt service
- Ensure the kitchen meets all regulations including health and safety and food hygiene practices.

Benefits

- · Competitive hourly rate.
- · Flexible hours
- · Fantastic opportunity for advancement and progression
- You will benefit from retail style hours with no evenings or split shifts
- · Staff Discount
- Benefit/Reward systems
- · Free onsite parking

Department: Greenhouse Café

Contract: Full time

Hours: 45 Hours per week