



## **Head Chef**

**Inwood House Care Home - Wakefield WF4 5HG**

**£12 an hour - Full-time, Permanent (40 hours per week)**

Autograph Care is a leading provider of residential and dementia care services in Yorkshire and the East Midlands. Each Autograph home has a reputation for quality in everything they do, with an emphasis on providing person-centred and compassionate care in luxurious but homely environments.

We are looking for an experienced Head Chef to join our residential dementia care home in Wakefield, you will have full autonomy over menu development, creating nutritious and flavoursome menus whilst working with residents to tailor menus around them. The Head Chef is the heart and soul of our kitchen, in charge of creating a menu that offers our residents an unrivalled dining experience.

### **Key Accountabilities and Activities:**

- Responsible for creating freshly prepared & locally sourced nutritional seasonal menus.
- To ensure that the delivery of meals meets the residents individual plan of care in order that any special dietary or meal presentation wishes are accommodated.
- Ensure the catering services and dining experience is of the highest standard by promoting choice and dignity to the residents' dietary needs.
- Responsible for stock control within the kitchen and liaising with suppliers/management to maintain correct stock levels.
- You will lead from the front to inspire and motivate your catering team to deliver consistently high standards & an exceptional resident dining experience.
- Ensure all kitchen colleagues have the necessary skills for completing their duties by facilitating regular meetings and supervisions with members of the kitchen team, carry out annual appraisals and ensure statutory and mandatory training updates are carried out annually.
- With strong organisational skills, you will ensure that all company policies, procedures and budgets are adhered to.
- You will also ensure that all relevant Health & Safety guidelines such as COSHH and HACCP are strictly followed.
- To audit kitchen procedures monthly.

### **Benefits:**

- Westfield Health Cash Plan (company paid)\*
- Lifestyle and Retail discounts\*
- Employee Assistance Programme (EAP) – 24/7 support helpline (including up to 6 face-to-face counselling sessions per year)
- Refer a Friend Scheme of up to £150 (unlimited referrals)
- Free uniform
- Comprehensive induction
- Career development opportunities
- Paid DBS
- 5.6 weeks annual leave
- NEST workplace pension contributions



**Experience:**

- Previous experience working as a professional Chef within an elderly care environment is desirable.
- Experience of designing and cooking nutritionally balanced meals incorporating any specific dietary requirements.
- Excellent planning, organisational and presentation skills.
- A proven ability to work as part of a team.
- Good written and oral communication skills.
- An ability to take a pro-active approach.
- Excellent attendance and time keeping record.
- Being able to work flexible hours across all shifts.

**COVID-19 considerations:**

We take stringent steps to ensure we are following strict protocols to keep staff and residents safe with PPE being readily available along with regular testing (PCR test weekly and daily LFD testing).

**Please note all applicants must already hold the legal right to work in the UK and be fully vaccinated against COVID-19 (unless medically exempt) to be able to fulfil this role**

Application deadline: 17/09/2021

Job Types: Full-time, Permanent

Salary: £12.00 per hour

Experience:

- Chef: 1 year (preferred)
- Care home: 1 year (preferred)

Work remotely:

- No