



CHEF at PAUS

We're looking for a colleague to lead our Hilltop Bistro Kitchen. We're looking for someone passionate about freshly prepared food who can build on the success of our previous Chef and continue putting PAUS on the UK's map as the perfect destination for outdoor wellbeing as well as for simple, yet great, home cooked food.

Some of our most popular dishes are inspired by our central European heritage and we'd like to carry on developing this aspect of our simple menu. However, we are also open to new ideas and directions that our new Chef might want to bring in.

We're setting up our own vegetable garden with the aim to gradually become self-sufficient in the years to come. Therefore, experience and/or passion for a Farm to Fork concept are welcome.

We are looking for someone with experience of running a small/medium kitchen. Our current opening hours are:

12-8pm on Thursdays

10am-6pm Friday to Sunday with occasional Friday evenings (typically once a month until 9:30/10pm)

Hours and pay depend on availability and experience. We can be flexible for the right candidate.

Apart from a competitive salary, you and your spouse will have use of the Hilltop Bathing facilities outside of working hours as well as a friends/family discount on food, drinks and selected bathing tickets and events.

Your responsibilities will include:

- Managing food preparation, supplies and costing
- Maintaining excellent hygiene practices
- Organising the kitchen rota + FOH Bistro cover (jointly)
- Daily specials, seasonal menu items, event and retreat menus (jointly)
- Managing and training kitchen staff and conducting appraisals (jointly)
- Keeping all H&S documents up to date
- Creating social media content including photos and videos promoting Hilltop Bistro food offering and wider ethos around sustainability, seasonal menus etc (ideal but not essential)

Place of work:

PAUS.

Toft road, Bourn, CB23 2TT

Pay:

£25-34,000 depending on experience