



York Racecourse

Chef

STABLESIDE HOSTEL QUALITY BUDGET ACCOMMODATION

York Racecourse, one of the world's leading flat racecourses, plays host to c. 350,000 racegoers in addition to some 700 different non-racing events each year. This progressive, independent racecourse seeks to deliver the best in racing, facilities and visitor experience.

York Racecourse now seeks a dedicated Chef to operate at the Stableside branch of the company. Reporting to the Stableside General Manager the Chef will be responsible for the production and preparation of all catering at Stableside, a 4 star rated hostel set within landscaped gardens of York Racecourse. Stableside offers quality budget accommodation throughout the year to a wide variety of visitors including society groups and school trips, and plays a particularly important role during racing events in welcoming stable staff and other important racing guests.

The Chef will work closely with the Stableside General Manager and our friendly Stableside team to deliver the highest standard of food & beverage for all guests, with an emphasis on providing a fantastic service to encourage repeat business and positive promotion by word of mouth.

Responsibilities will include, amongst others:

- To prepare, cook and serve food to meet the specifications as defined by the Stableside General Manager
- Ensuring at all times exceptional standards of presentation, quality and service
- Supporting the General Manager in creating a team environment which promotes good morale and ensures a high level of commitment and pride
- Maintaining the outstanding conditions of hygiene and cleanliness expected in food preparation areas
- Adhere with statutory, legal and Company requirements with regards to Health and Safety and Food Hygiene
- To have full knowledge and understanding of food allergens and food production concerning cross contamination
- To achieve food budgeted cost controls and ensure minimum wastage occurs within the unit
- To keep abreast of new initiatives, systems and regulations through regular training
- To assist with appropriate onsite basic catering and food production training when required and ensure that all service staff have full knowledge of dishes regarding ingredients, cooking methods and correct portion sizes
- To provide all service staff with a pre service brief
- To assist in the menu planning with the Deputy General Manager and General Manager, producing high standard food whilst maintaining cost effectiveness
- To ensure the food stock within the business is managed to the agreed levels consistently
- To ensure that the focus is on putting the customer first and that brand standards are met and exceeded daily

Significant relevant experience in a similar role will be essential, with a good understanding of the hospitality industry and an excellent Chef skillset. The ideal candidate will be self-motivated and well organised, with good communication and management skills. You will be expected to lead by example and have a positive, flexible attitude. This is a full time role and will include hours of work during evenings, weekends and racedays on a rota basis. In return we are able to offer guaranteed hours and a competitive pay and benefits package.

York Racecourse are also seeking a Chef on a permanent/full time basis, if this is of interest to you please state this on your letter and quote reference CND-P477 when applying.



To apply please email your CV and covering letter including pay details to our retained recruitment consultant Hugh Nickerson at Conundrum quoting reference number **CND-P477** in the email subject line Email apply@conundrum.co.uk Telephone **0207 318 0874**
All direct and third party responses will be forwarded to Conundrum.