



## Head Chef The Red Lion

**Want to be part of our exciting new chapter at Red Mist Leisure, supporting in our accelerated growth and development from this year?**

Situated on Odiham's picturesque High Street, near to Hook and Basingstoke, The Red Lion is a charming 60 cover pub and B&B; serving fresh, local and seasonal food including weekend brunch.

We are looking for a Head Chef to lead our small but dedicated team and deliver the excellent reputation for food that we have worked so hard to achieve, as well as our #1 rating on TripAdvisor. This is a fantastic opportunity for an existing Sous Chef looking to take on their first Head Chef role.

You will be a strong and enthusiastic leader, leading from the front with proven capability of developing, managing and motivating kitchen teams. This role will give you the opportunity to exceed budgeted commercial expectations through gaining a clear understanding of GP, P&L and labour costs. You will work closely with the General Manager and company Directors as a key contributor to the success of the pub and Red Mist Leisure.

### Package

- Annual salary of £30,000 to £32,000 per annum
- Annual bonus based on agreed criteria and targeted results, paid annually
- Share of gratuities circa £4,000 per annum, paid monthly

### Other support to you

- Private health care through Westfield Health
- 3% maximum pension contribution
- 25% discount on food and drink in all Red Mist Leisure pubs
- Guaranteed Christmas day off
- Increased annual leave through length of service
- Free meals on duty
- Our new induction programme and Career Path offers structured development and career progression, supporting in being ready for new opportunities within a growing business
- Regular social events and familiarisation trips
- Regular in-house team competitions and recognition awards
- Access to Perkbox, offering staff discounts on high street brands, local gyms, cinemas and more
- Involvement in our charity days and events

### What we need from you

- A **passion** for great food. We want our menu and specials to express real enthusiasm and love for the fresh ingredients and food

- **Successful leadership experience** motivating and developing others and to be able to create and shape a team together, retaining people and increasing team morale. You will do this through regular 1:1s and a structured appraisal system, understanding and recognising their development wants and needs to ensure the success of their progression within the business
- A **customer focussed** mindset. You will always strive to please them and exceed their expectations
- An **exceptional level of communication** to ensure that you remain professional even under moments of pressure
- An **honest, dedicated** and **hardworking** approach
- **Enthusiasm**. You will take real pride in achieving exceptional results
- A great **sense of humour!** You will enjoy your work and the interaction you have with customers and your team members
- **Ambition and drive, being standards driven** to achieve all operational standards and commercial targets
- To be strong **leader** and have the **experience** to ensure the whole pub operation runs smoothly
- **Engagement** with our local suppliers to develop trade
- **Strong commercial awareness** and a real interest in business trends within the pub industry with the ability to maximise profits and reduce costs
- **Health & safety aware** always, ensuring that health and safety procedures are maintained, monitored, and recorded correctly
- **Adaptability** to be able to work at our other sites within the group as required
- **Respect** for your colleagues and company equipment
- To be able to maintain consistently exceptional levels of **cleanliness**
- **Consistency**. The ability to create great food always. Being able to set an excellent example to the rest of the kitchen team
- **Proficient in IT**, with an understanding of spread sheets

### How to apply

To apply for the role, please contact us at [jobs@redmistleisure.co.uk](mailto:jobs@redmistleisure.co.uk)