

# WE'RE RECRUITING

## VACANCY HIGHLIGHTS







# Chef Team - Beach Hut

## Key Information

Position : Various positions available, from Chef De Partie to Sous Chef

Salary : Ranging from £21,189 to £32,020 depending on role

Hours : Part time and full time hours available

## About the Site

We have lots of opportunities for people wanting to build a career in the hospitality and restaurant industry. Each of our 5 stunning venues offers something a little different to the customer whilst keeping high standards and quality across the board.

Beach Hut has developed into one of the leading destinations on the North Wales coast, offering an exotic Ibiza vibe, whilst delivering freshly cooked dishes all day, from a hearty breakfast to late night stone-baked pizza served with a cocktail.

As one of the best seaside venues to wine and dine at across the coast, we are confident that it will be yet another busy season. Last year we saw thousands of customers enjoying our freshly cooked food and sipping cocktails in the sunshine. This year will be even better with our latest plans to develop our take-away offer with an irresistible fresh new menu.

*\*Mae'r pecyn yma ar gael yn y Gymraeg hefyd / This pack is also available in Welsh\**



# Chef De Partie

Salary : £20,812 to £21,575 per year (£10.79 to £11.18 per hour)

## About the Role

In this role, you will work closely with the Chef Team to produce delicious, picture-perfect meals to our customers, in order to deliver an exceptional customer experience.

You will typically manage one station or area of the kitchen, and will be in charge of preparing, cooking and presenting high quality dishes within the section.

You will also work with the Sous Chef and Head Chef to ensure food hygiene and health and safety compliance in all areas. Whilst you won't be responsible for the menu, we'd love to hear your ideas on how it can be enhanced.

## About You

You will be a passionate foodie, with the ability to prepare and cook a range of delicious dishes using fresh ingredients. Our kitchens run like clockwork so you'll need to be a great team player.

Our customers have come to expect high quality meals, served with style and speed, so we're looking for someone who can remain calm and work quickly.

You will ideally have a level 2 Food Hygiene, as well as a relevant Level 2 or 3 catering/cookery qualification, but we love to invest in our staff so we'll happily qualify you in these, as well as provide more opportunities to develop and grow your career.



## General Chef

Salary : £21,575 to £22,777 per year (£11.18 to £11.81 per hour)

### About the Role

In this role, you will be responsible for preparing and making meals to order at a fast pace. You will be grilling, cooking and frying food to order, along with managing multiple orders and plating food. Under your guidance the kitchen will run like clockwork.

You will also work with Management team to ensure food hygiene and health and safety compliance in all areas. Whilst you won't be responsible for the menu, we'd love to hear your ideas on how it can be enhanced.

### About You

You will be a pro with the grill, with the ability to prepare and cook a range of meals from burgers to pizzas to pancakes. You'll be a great team player who also has leadership skills to keep the kitchen running efficiently.

Our customers have come to expect high quality meals, served with style and speed, so we're looking for someone who can remain calm and work quickly.

You will ideally have a level 2 Food Hygiene, as well as a relevant Level 2 or 3 catering/cookery qualification, but we love to invest in our staff so we'll happily qualify you in these, as well as provide more opportunities to develop and grow your career.





# Sous Chef

Salary : £29,439 to £32,020 per year (£15.26 to £16.60 per hour)

## About the Role

In this role, you will work closely with the Head Chef to provide leadership and management to the kitchen team. You will assist the Head Chef in the management of the entire back of house, supply chain and kitchen operations, helping to realise the full commercial potential of the restaurant/café. You will be responsible for making key decisions and recommendations to the senior management team.

As the Sous Chef, you will help to develop and implement creative cost effective menus that anticipate customer demand and predicted trends. You will also help to create and implement new promotions and initiatives that contribute to business commercial growth, as well as ensuring food hygiene and health and safety compliance in all areas

## About You

You will be an experienced Sous Chef, with the ability to manage a fast paced kitchen team. You will be a passionate culinary role model, with excellent people skills. Our ideal person will be highly organised and able to use their initiative to problem solve quickly and effectively, whilst remaining calm in a busy kitchen.

You will ideally have a level 3 or 4 qualification, however, we are happy to support you in achieving this if you don't already have this.

This role involves leading others and so leadership skills are important for this position.



# Chef Team - Beach Hut

## About Us

Through continued and sustained investment over 12 years, Denbighshire Leisure has developed a sector leading portfolio of both health & fitness facilities, and food and beverage outlets. With 7 outstanding restaurants, bars and Cafe's across Denbighshire, we compare with the very best of the private sector, whilst providing an unrivalled work-life balance for our staff.

The Denbighshire Leisure team are a well-established, passionate and driven team, with a culture of high performance and excellent customer service. Our past successes have led us to where we are today, with an excellent reputation in all our facilities, and a hard working team who thrive on the customer having the best experiences possible.

We work to a 'one team, one bank' philosophy - we are all one team, regardless of which site you may be based at. Together we all contribute to making Denbighshire Leisure Ltd successful.

## Our Values



**Ambition & Growth**



**Trust & Integrity**



**Excellence & Resilience**



**Pride & Passion**





## Chef Team - Beach Hut

Our Chef and Kitchen Teams work on Annualised Hours, meaning that you'll generally have a rota of working each week, but as we have busier and quieter times, you might work a bit less for some of the year, and a bit more at other times, but with consistent pay each month. You may work up to 48 hours a week during the busy Summer and would then reduce your hours once the season ends to balance out. A full time contract is an average of 37 hours per week.

### Staff Benefits

Our workforce is of utmost importance to us and we are committed to supporting staff to achieve a positive work-life balance. All employees of Denbighshire Leisure Ltd are entitled to a variety of benefits, including:

- DLL Staff gym membership
- Personal and professional learning and development opportunities
- Annual leave allowance starting at 26 days + bank holidays (with the opportunity to purchase more)
- Support for applications for career breaks and secondments
- A range of family-friendly policies to support your work-life balance

Apply via: email your CV to [People@denbighshireleisure.co.uk](mailto:People@denbighshireleisure.co.uk)

