



Job Description – Chef de Rang (Front-of-House)

The Black Swan at Oldstead

Report to: Restaurant Manager

Hours: 5 days per week. Approx 40-50 hours per week

Holiday Entitlement: 28 days per annum

Salary: £22,000-£24,000 per annum

Location: The Black Swan, Oldstead, YORK, YO61 4BL

Overview:

We are looking for a dedicated, hardworking chef de rang with at least one year of high-quality restaurant experience, to join our team at the Michelin starred Black Swan at Oldstead. We are looking for someone who thrives working in a team, with a passion for delivering service excellence and understanding of our values and ethos. The ideal person will be focused on delivering the best experience possible for our guests and is eager to learn and challenge themselves.

The Role:

Service Responsibilities

- Service – Being the face of the business in the restaurant.
- Ensuring high levels of customer service at all times to always meet our guest's expectations to enhance and maintain The Black Swan's reputation.
- Ensuring high levels of personal hygiene and presentation – shirt / apron well ironed and shoes polished.
 - Providing the attention to detail that we need to push standards forward.
- Ensuring the service board is up to date – Dietaries identified, water/wine noted and charged if applicable.
 - Having a sense of urgency to complete all checklists and provide exceptional service.
- Ensuring full attention is given to our guests - not eating or using phones during service, always being in uniform and ready to start your shift according to the rota.
- Ensuring guests are taken to their table in a timely manner – bills checked for correct pre and post-dinner drinks.
 - Report any issues on the floor to RM or ARM.

Off-Service Responsibilities

- Build a strong product knowledge and can explain all food / beverages to guests.
- Ensure restaurant cleanliness is maintained to company standards and expectations.
 - Set up and closedown checklists to be completed every morning and evening.
- Attend staff training sessions and team meetings to ensure development and a good understanding of the ethos and expected standards.
 - Report any hazards or faulty equipment to the manager on duty.
 - Ensure merchandise display is clean and stocked



The Person:

- A mature outlook
- Ability to effectively handle pressure
 - Quality driven
 - Impeccable attention-to-detail
- Excellent communication and organisational skills
 - A friendly and approachable manner
- A genuine passion for the hospitality industry

The benefits of working with us:

- Competitive salary
- The opportunity to work in a growing and exciting business
- The chance to train and learn under Michelin-starred standard hospitality professionals
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved.
 - Career development and training opportunities
 - Staff meals

To apply, please send your CV and covering letter to Tommy and Matthew via careers@blackswanoldstead.co.uk.