



# Job Description – Demi Chef de Rang

## *The Black Swan at Oldstead*

*Oldstead, North Yorkshire, YO61 4BL*

**Reports to:** Restaurant Manager

**Hours:** 5 days per week (Tuesday - Saturday). Approx. 45 hours per week

**Holiday Entitlement:** 28 days per annum (inc. Christmas closure)

**Salary:** £23-25,000 per annum + service charge paid monthly (approx. £5-6k per annum)

### **Overview**

We are looking for a dedicated, hardworking individual with a passion for hospitality to join our team at the Michelin starred Black Swan, Oldstead. This is an exciting opportunity for someone who is eager to progress their career in the fine-dining sector and, as such, previous experience will be considered secondary to your own disposition and character – a great attitude, ability to work well in a team and a willingness to learn is all we ask for!

In turn we offer the chance to work in a professional, friendly environment, with full, ongoing training provided within our brilliant team - from Michelin-star standard service to cocktail creation and in-depth wine knowledge, whilst working daily with exceptional, seasonal homegrown and foraged ingredients from our farm, garden and the local area.

### **The role**

#### *Service Responsibilities*

- Service – Being the face of the Black Swan in the restaurant.
- Focus on food running and table maintenance to help increase the guest experience.
  - Build a strong rapport with the guests with your section.
- Ensuring high levels of customer service at all times to meet our guest's expectations and to enhance and maintain the Black Swan's excellent reputation.
- Attention to detail that we need to push standards forward.
- Having a sense of urgency to complete all checklists and provide exceptional service.

#### *Off-Service Responsibilities*

- Build a strong product knowledge and have the ability to explain all food to guests.
- Ensure restaurant cleanliness is maintained to company standards and expectations set.
- Set up and close down checklists to be completed every day, ensuring all sections have the correct mise-en-place for service.
- Attend staff training sessions and team meetings to ensure continued development within the business and a good understanding of the ethos and expected standards.

### **About you**

- Sets and strives to achieve high personal performance standards
  - Plans and organises well
  - Manages time and resources effectively
- Actively seeks opportunities to develop and learn from experience at all levels
  - Communicates openly and clearly both verbally and in writing
    - Self-reliant; confident working on initiative
    - Adapts quickly and positively to new situations

### **The benefits of working with us**

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and a good work/life balance. We offer:

- Staff accommodation (subject to availability) or help relocating to the area
  - Every Christmas & New Year Off
  - Private health insurance (After 18 months service)
  - Staff discounts across the group
- Career development and internal and external training opportunities
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved.
  - Freshly cooked staff meals

### **How to apply**

To apply, please send your CV to Group General Manager, Emma and Restaurant Manager, Seamus via [careers@blackswanoldstead.co.uk](mailto:careers@blackswanoldstead.co.uk)

### **Find out more**

Enjoy lots of behind-the-scenes action of life at the Black Swan by following us on Instagram – [@blackswan\\_oldstead](https://www.instagram.com/blackswan_oldstead)

