



**THORNEY
HOW**
GRASMERE

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Chef Job Description / Applications Notes 2017

About Thorney How

Thorney How has previously been a hostel for over 80 years. Owned by the YHA it was bought by the current owners, Taylor and Carolyn, in 2011 and re-opened as an independent guest accommodation with Bunkhouse.

Significant investment has changed the ambiance of the building offering more flexible and pleasantly furnished accommodation with a comfortable dining room / bar, double rooms and en-suites as well as the more traditional bunk room type beds.

Business growth has been healthy from the start. Currently there are 11 letting rooms (7 of these are now en-suite) with up to 42 guests staying.

The catering offer has been well received with many returning guests, including group bookings such as family celebrations, outdoor groups, training weekends and university groups. We have had excellent reviews, most often praising the quality of the evening meals on offer.

Thorney How is also popular with smaller groups, families, individual travelers. Many of these are international visitors and the Coast to Coast walk continues to be a big favourite.

Non resident meals have been on the increase.

A new chef

With the support of our previous chefs we have improved the take up of meals at Thorney How with for example a 18% growth in food purchase value in 2015 and again in 2016.

Owners Carolyn and Taylor have filled in the gaps whenever our chefs have not been available. Taylor undertaking many of the breakfast duties and Carolyn undertaking the delivery of evening meals prepared in advance by the chef.

We are looking to bring on board a new FT Chef with a brief to maximise the catering opportunities and to further enhance the catering offer.

Thorney How is developing a kitchen garden and we want to increase the use of our produce in the menu. We have successfully grown a range of fresh herbs, salad leaves, fruit and berries, we have also grown courgettes but would like to now increase this range with the addition of our new polytunnel.

The Role

We have a very hands on and adaptable approach to working at Thorney How, we are not

obsessed by Job Descriptions.

Whilst there is just the one chef in the kitchen, everyone may play a part as required. As Chef you will need to be adaptable in terms of shift patterns, but also in terms of delivery.

You will work alongside Taylor and Carolyn to devise menus, select and order ingredients and manage all aspects of the delivery of the catering offer.

As a Chef, your general duties will include:

Order catering products as agreed with the kitchen manager.

Plan, prepare and plate up all food to a high standard.

Working to a high standard of personal hygiene and cleanliness at all times.

Ensure all areas of the kitchen are cleaned and ready for service.

Ensure all items of menu are prepared and available for service.

Store, handle and rotate all products to accepted standards.

Be fully compliant with all health and safety policies.

Assist in the completion of food stock-takes as required.

Use, maintain and clean all equipment in accordance with accepted standards.

Respond to all action plans and food safety audits produced by the kitchen manager.

Complete all relevant records /paperwork e.g. temperature log books, cleaning logs etc.

Thorney How operates 7 days per week. Whilst it is true that we are generally more busy at weekends this does not always bear out. Friday nights can often be slow as guests make their way up the busy M6 arriving late. Sunday nights can often pick up as guests find that they do not want to go out or other restaurants are closed. Tuesdays is often a good day for Coast to Coast walkers as we are their 3rd or 4th night after starting in St Bees. Whilst we try to secure a catered deal in advance with group bookings this is not always possible and we sometimes find ourselves looking into an empty dining room whilst the group is dining elsewhere. A slow evening may see only a handful of meal requests, whereas busier evenings are 12 or more and group bookings can bring over 40 guests at once.

Our approach over the last couple of years has been to stick to a simple menu offering a handful of starters, around 6 mains and 3 to 4 desserts. These 2 course meals have been selling at £14.95 per person as a set price. A Pizza menu has been added to Friday evenings which has proved to be popular.

By simplifying our offer we have concentrated on delivering high quality and have now earned a good reputation for wholesome good quality meals that satisfy. Our audience is primarily outdoor types and they are hungry.

Accommodation

We are offering accommodation with this role. We are limited in the scope of this and will expect that staff are willing to share. We have a strict no smoking / vaping policy at Thorney How.

The separately accessible accommodation will consist of:

Twin beds (or double bed), sofa table and chairs. Shower, toilet and washbasin. Fridge, kettle and microwave.

Free Wifi, No phone.

Heating, power, hot water are provided services. No bills!

Salary and conditions

All posts offered at Thorney How will have a 3 month probationary period, statutory holiday entitlement and monthly payments to bank account.

The post offered is a seasonal post FT, 40 hours per week from March to October. This may be extended in the winter months by negotiation.

Salary will depend on age and experience. If live in accommodation is not required a live out salary will reflect this.

Interview process

Please respond to the e-mail questions in full.

An initial skype interview will be scheduled. You may also visit us here at Thorney How if you choose to.

A shortlist of candidates will be invited to prepare a meal for the owners here at Thorney How.

A job offer will be made and start date agreed.