



# Job Description – Front-of-House Chef de Rang

## *The Black Swan at Oldstead*

**Report 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:** £25-27,000 per annum + service charge paid monthly (approx. £5k per annum)

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

### *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 begin or 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 and responsibilities*

- Being the face of The Black Swan in the restaurant. Delivering our ethos and values to ensure a memorable customer experience.
- Providing the attention to detail that we need to push standards forward.
- Ensuring high levels of customer service at all times to always meet our guest's expectations to enhance and maintain the Black Swan reputation.
- Building a strong product knowledge so our food, beverages and ethos can be communicated to guests
- Working with the FoH management and kitchen to ensure clear communication to enhance the guest experience.

### *The Person*

- A mature outlook
- 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*

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 good work/life balance. We offer:

- Competitive salary and service charge
- Staff accommodation (subject to availability)
- Every Christmas & New Year Off
- Staff discounts across the group
- Career development and internal and external training opportunities
- The opportunity to work in a growing and exciting business that invests in its people
- 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.
- Freshly cooked staff meals

### *How to apply*

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