



Job Description – Demi Chef de Partie

The Abbey Inn, Byland

Report to: Head Chef

Days: 4 days per week (between Thursday - Monday) with every Tuesday and Wednesday off

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

Salary: £26,500 - £28,500 per annum plus service charge

Location: The Abbey Inn, Byland (near Wass), YORK, YO61 4BD

Overview

We are looking for a talented, forward-thinking chef with at least one year of high quality kitchen experience, to join our team at the Abbey Inn, Byland; our new pub with three-ensuite bedrooms opening in late May.

This is a rare and exciting opportunity for a passionate hospitality professional to be part of the launch of a brand-new venture for the Tommy Banks Group; comprising of our two Michelin-starred restaurants *The Black Swan at Oldstead* and *Roots York*, premium at-home dining service *Made In Oldstead*, and canned wine business *Banks Brothers Drinks*. We are looking for someone who thrives working with and in a team, with a passion for cooking 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 challenge themselves in a new and dynamic environment; working with other members of the team and ensuring the very best use of the produce and preservation techniques that we use. You need to be creative and have an impeccable attention to detail.

In turn we offer the chance to work in a professional, friendly environment, with full, ongoing training provided within our brilliant team whilst working daily with exceptional, seasonal homegrown and foraged ingredients from our farm, garden and the local area.

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 Role and Responsibilities

- Help to ensure the smooth-running of your section, working closely with the team to execute.
- Have a high standard of food preparation, attention to detail, portion control and minimal wastage.
- Assist senior chefs where required in recipe and dish development.
- Keep organised and maintain high standards of a Michelin-starred kitchen.
- Ensure cleanliness of kitchen and all associated equipment with high levels of health and safety standards.
- Deliver an exceptional experience for our guests from the kitchen and in the dining room.
- Carry out any other duties reasonably requested by a member of the Management Team.

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.



- Competitive salary and service charge
- 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 opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved
- Freshly cooked staff meals

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