

chickpea.

HEAD CHEF – Dog + Gun, Netheravon – full time – £30 000 per year / £12 per hour
(whichever is higher)

We are on the hunt for a motivated Head Chef to work with us at the Dog and Gun. Beyond being passionate about food and drink, we're looking for someone who shares our vision and who strives for perfection. To us, there is nothing more important than looking after people and serving the best food.

Working with us at the Dog and Gun means working with chickpea. – a family of pubs with rooms and pizza shops rooted in the South West. We're a young and rapidly growing hospitality business and the people we employ are the face of the business. You'll be joining a group of excellent people and you'll have the opportunity to move across the business, if you wish.

As Head Chef you will work closely with Harvey Spencer-Smith, our Director of Food. Your day to day will involve:

- Ensuring the quality of food is served to our specified standards.
- Running busy sessions and ensuring high speed of service is maintained during every session.
- Training new team members.
- Developing new menu ideas and changing the menu on a regular basis.
- Working with the team to develop and maintain a fun and friendly work environment.
- Controlling food waste and managing stock levels.
- Working alongside our existing local suppliers to procure produce and order stock daily.
- Keeping up to date with existing food safety procedures.

We'd love it if you had experience:

- Managing a busy kitchen as a Head Chef or Sous Chef.
- Developing new menu ideas and working seasonally.
- Preparing and serving fresh food to a high standard.

What's in it for you:

- An equal and entire share of gratuities;
- A 50% discount at all our places;
- Free and professionally laundered uniform;
- Employer pension contributions;
- Regular days off;
- A formal (and informal) training program;
- Scope to progress across the group.

If you think you have what it takes, please send your CV to harvey@chickpea.group