



ROLE: HEAD CHEF

SALARY: £12 (NEGOTIABLE FOR RIGHT CANDIDATE)

LOCATION: WILFORD, NOTTINGHAM

START DATE: APRIL 2018

New Care Projects is a development-led care home operator providing 'New Generation' care facilities. From the initial concept and design of the building, through to construction, recruitment and care delivery, New Care carefully considers every last detail of each care facility.

Our stunning new home Ruddington Manor Care Centre, a purpose-built 66 bed care facility and is situated in the popular location of Wilford in Nottingham. The home meets all CQC requirements and provides the highest standards of safety, comfort and care to residents who have a variety of care needs including residential, nursing and dementia. We invest in our homes to enhance the experience of our residents. This includes OOMPH an award winning activities and well being programme. We have also introduced electronic medication administration records in all of our homes. We are developing electronic care planning which we anticipate will be ready for the opening of Ruddington Manor Care Centre.

We are looking to appoint an experienced Head Chef in preparation for the home opening. As the Head Chef you will report directly to the Home Manager and will be responsible for a team of kitchen porters and hospitality assistants. The ideal candidate will have previous experience in the care home environment. The home opens in April 2018 and we are therefore looking for a April start..

Role Responsibilities:

- Responsible for providing meals and refreshments as directed in accordance with New Care Projects organisational procedures.
- Ensure that the kitchen remains a clean and safe environment in line requirements.
- Meet suppliers to gain the best products at the best prices, agreeing delivery time windows that do not effect business times
- Introduce a stock rotation and stock level system to the whole team to comply with ensuring deliveries are of the correct quantities for the business needs
- Train all kitchen and food service systems on portion control to avoid wastage and give consistence to residents and visiting guests
- Ensure all delivery compliance records are maintained daily
- Ensure temperature, seasoning and flavours are to specification inclusive of special diets for individual residents
- Ensure all food is nutritionally balanced, attractively presented for service in a timely manner and in correct sequence
- Ensure temperature records and food labelling are maintained and up to date
- Ensure the kitchen is clean and hygienic, making sure cleaning rotas are adhered to and records kept.

Skills and experience required:

- Previous commercial kitchen experience
- Experience in a care home preferred
- Basic food hygiene certificate
- 7061 & 7062 or equivalent Level 2 and 3 certificate is essential
- Numeracy skills to be able to contribute to the control of stocks
- Literacy skills to be able to follow procedures and communicate effectively

How to apply:

As a family run organisation, we firmly believe our success is down to the passion and hard work of our staff.

If you are looking for a role which offers support and professional development whilst also providing opportunities to influence and develop key aspects of resident's care, please contact our recruitment team in the first instance at:

careers@newcarehomes.com

***This position is subject to a
DBS check***



***New Care is an Equal
Opportunities Employer***

www.newcarehomes.com