

A large, ornate red brick building with a clock tower, identified as Morgans Swansea. The building has multiple chimneys and a mix of architectural styles, including classical arches and modern windows. In the foreground, there is a paved area with two large spherical stone ornaments and some greenery.

# MORGANS

## SWANSEA

## CHEF MANAGER

As we look forward to reopening our doors we are looking to recruit add a Chef Manger to join the management team of our beautiful boutique hotel.

This is a fantastic opportunity to join a fast paced, growing business.

We are looking for an experienced Chef Manger who must have experience of running a kitchen and will be used to working under pressure. This role is a fully hands on position and includes menu creating, staff training, stock control and the general day to day management of the kitchen.

The successful candidate needs to be experienced and passionate about good food and be able to bring ideas to the table. You will oversee your own team and therefore must have previous experience in a similar role with the ability to motivate, develop and train your team.

A flexible attitude to work is essential as shift patterns and hours will vary and will include daytime, evening, weekend and bank holidays (including Christmas Day) and could potentially include split shifts.

### **Duties include:**

Be a creative and talented Chef with exceptionally high standards who can lead their team by example and inspire them  
Managing and motivating a professional team, ensuring that ongoing training and development is offered to all members of the team

The ability to manage GP margins, costs, wastage, stock control and ordering

You will be working with fresh ingredients from the best Welsh suppliers to deliver fantastic quality meals

Have the passion and ability to maintain an exceptional standard of cuisine

Be responsible for overseeing all aspects of the kitchen

### **Ensuring:**

Cleanliness of kitchen and hygiene standards are achieved and maintained

Follow cleaning schedules for all tasks within the kitchen and restaurant areas as required

Compliance with all Health & Safety and Food Hygiene policies

Ensuring that the kitchen, including all equipment is cleaned and maintained to 5 star hygiene standards

**Enthusiasm and commitment is essential along with previous experience in a similar role.**

If you feel that you possess the relevant skills as outlined above, please forward your CV to [jan@travelhouse.co.uk](mailto:jan@travelhouse.co.uk). Please remember to include your contact details.