

PRIVATE CHEF

JOB SPECIFICATION

Reporting to: Lord & Lady Normanby/Castle Manager

Purpose of Position: To manage and deliver a first-class dining experience to the Principal family

Summary

Mulgrave Castle is the Yorkshire home of the Marquis & Marchioness of Normanby. We are recruiting an imaginative & versatile Chef who can shift effortlessly between informal and formal dining, drawing on a variety of classic and healthy cuisines. The role is particularly interesting and includes working with the Head Gardener on the development and utilisation of the Kitchen Garden and using local ingredients.

The Post and Responsibilities

We are seeking an ambitious and experienced Chef to prepare all meals for the family whilst in residence in Yorkshire and also for dining in London. The candidate must be passionate about cooking, including the use of and butchering of game. The chef will ensure that the highest standards of food, service and quality are maintained and attention to detail is key. The family require a multitude of dietary preferences for the variety of guests received at the Castle. The ability to cook to specification, or an interest and willingness to learn are crucial. The family have a strong environmental ethos for their Estate and expect the candidate to sustainably maximise the potential of the kitchen garden, the home farm and local suppliers to offer seasonal produce within all menus. The kitchen garden currently produces all fruit and vegetables and an emphasis on origin, traceability and community (with support from local farmers) is what should drive the candidate. An abundance of excellent fish, game and meat is produced in the locality and the chef will be expected to liaise with local suppliers to obtain the highest quality.

The Chef is responsible for keeping the kitchen clean and tidy and plays a key role within the household team.

Role Requirements

- Maintaining the day to day running of the kitchen
- Liaising with suppliers of produce and ensuring a managed supply
- Developing new dishes and menus
- Ensure the highest standards, following all guidelines and regulations relating to food safety, food hygiene and health & safety
- Cooking for parties and events when required
- Must be happy with driving to London to cook for the family there
- Bottling, freezing, jam-making with fruit and vegetables from the garden

The Package

Hours: Full Time – 40 hours per week, including weekends, evenings and bank holidays as needed
Salary: Dependent upon qualifications & experience.
Benefits: Pension Scheme, Death in Service and other benefits after 6-month probationary period.
Annual Leave: 28 days per annum, inclusive of 8 public and religious holidays.

Notes:

- The role is based at Mulgrave Castle, nr Whitby, but will include occasional visits to London.
- Changes in the business may occasionally require alterations in this job specification, and these will be agreed with the post holder as appropriate.
- Whilst full time hours are 40 per week, you will need to work the hours required to properly fulfil the job role.
- The Estate is fully committed to continued training and development for employees.
- Appropriate housing on the Estate may be available for the right candidate as part of the employment package.

Applications in writing with CV and details of current remuneration to:

Robert Childerhouse, Estates Director.

Estate Office, Mulgrave Castle, Whitby YO21 3RJ.

Closing Date: Friday 14th August 12 noon.

First Interviews: TBC – will include the creation, preparation and serving of a 3-course meal

RC 21.07.2020