

Hospice Head Chef

£31,183.90 per annum

37.5 hours per week to include some evening and weekend working

Permanent

Harrogate – Saint Michael's Hospice

In the words of our Catering Manager **“We chefs love to chat to those we’re caring for and build a relationship with them so they can tell us exactly which dishes and ways of preparing food will bring them happiness.”**

We are looking for an experienced and conscientious Hospice Head Chef to work alongside our experienced Chef de Partie, to plan and produce a range of nutritious freshly made meals, ensuring an excellent standard of meal provision to our patients.

This role plays an important part in our patient experience, working collaboratively with our dietician and clinical teams along with our patients and their families. This is to ensure an excellent standard of meal provision to our patients, taking into account any preferences and dietary requirements.

You will be for line managing the small kitchen team, responsible for the operational needs and smooth running of the kitchen, including ordering food and equipment, creating staff rotas and completing daily checks.

The successful candidate will have significant experience as a Chef, ideally in a healthcare setting, and knowledge and creativity to add zest into our ever-changing daily menu. You will have an understanding of managing a budget and a knowledge of moderated diets and allergy awareness.

The role will involve providing training and support to kitchen staff, so excellent leadership and communication skills are imperative. The successful candidate will understand and ensure that everyone follows safe working guidelines, including compliance with hospice policies and food preparation related guidelines.

This role is about creating memorable and positive experience for our patients and their guests through delivering exceptional service and of course remarkable food! This is an excellent opportunity to learn and develop and make a valuable contribution in a rewarding environment.

Have you been recommended to this role by a current employee as part of our recommend a friend scheme? Don't forget to let us know after clicking apply.

Benefits include: -

- 35 days holiday per year (including Bank Holidays, pro-rata).
- Comprehensive Induction Programme.
- Refer a friend bonus scheme
- Pension Scheme with an employer contribution of 8%
- Employee Assistance Programme.
- Access to staff support.
- Free group life assurance.
- Free DBS check.
- Free car parking at Hospice office sites.
- Flexible shift patterns and no late-night working

You will be joining an organisation that is driven, caring, and responsive and you will be playing an important role in enabling us to provide our highly valued services to the people of Harrogate, Hambleton, and Richmondshire Districts.

At North Yorkshire Hospice Care we believe that children, young people and adults should never experience abuse of any kind. Every member of our organisation has a responsibility to promote the welfare of all who encounter our services. We aim to keep people safe and to operate our services in a way that protects them; to make reporting concerns as easy as possible and respond quickly; to listen to all worries and work in partnership with individuals and agencies. All our staff and volunteers receive annual training on both adults and children/young people's safeguarding.

We positively encourage applications from all areas of the community, regardless of gender, race, faith, disability, age, or sexual orientation and we encourage applications from users of mental health services. This is part of our commitment to equality and reflecting the diversity of our population. All appointments are subject to satisfactory pre-employment checks being obtained including successful applicants being required to undertake a DBS Check suitable for the role that you will be performing. Disclosure expenses will be met by the employer.

North Yorkshire Hospice Care is a registered charity in England and Wales (518905) with a family of services operating as Herriot Hospice Homecare, Just 'B', Saint Michael's Hospice, and Talking Spaces. North Yorkshire Hospice Care is a company limited by guarantee, registered in England and Wales (2121179).

For more information on the role, please contact us on HR@saintmichaelsospice.org or on 01423 879687 and we can arrange for you to have an informal discussion, or please click Apply and you will be forwarded to our website, where a full Job Description is available. Please be aware we reserve the right to close a vacancy early if a suitable candidate is identified.

Telephone screening will take place soon after application with successful candidates being invited for an interview, which will take place in Harrogate.

Hospice Head Chef – Job Description

Job Purpose

To manage the kitchen and the catering team to provide the highest standard of food, service and hospitality to our hospice patients, guests, and team at North Yorkshire Hospice Care and support the expansion of the food and nutrition services into the community and new hospice site in Thirsk, alongside any other changes.

Key Tasks

1. Plan and produce a range of nutritious freshly made meals, ensuring an excellent standard of meal provision is prepared and delivered to meet the individual needs of the patient.
2. Line manage a small kitchen team, including chefs and Kitchen Porters (KPs) demonstrating effective leadership skills.
3. To recruit, induct and continue supporting the training needs and development of the team.
4. To work alongside clinicians, liaising with patients and relatives regarding the dietary requirements, preferences and menu choices to support a positive patient experience.
5. To work collaboratively with the Dietitian, clinical teams and other services within the organisation.
6. To chair the Food and Nutrition Group, which meets monthly to discuss service improvements and projects within the organisation.
7. Responsible for maintaining food safety standards including allergen management.

8. To complete all food and nutrition related audits, policy reviews and service developments.
9. To be responsible for, working alongside the Estates and Facilities Manager, for COSHH, HACCAP, food safety, H&S, legal regulations, and duty of care to patients as it relates to the chef and KP team.
10. To manage the operational needs of the kitchen to include, ordering food and equipment, creating staff rota, cleaning rotas and completing daily checks.
11. To hold budgetary responsibility for the food and nutrition.
12. Embed the values of the organisation into your working practices evidencing this regularly and ensuring this remains a priority.

You will live out our values, which drive all that we do, in the context of your everyday work following our behaviour framework.

To carry out all duties in accordance with the law, the Hospice philosophy, and the Hospice policy on equality of opportunity and diversity and collective responsibility.

The above is indicative of the current responsibilities of the post which may change from time to time in consultation with the post holder in line with the service need.

3. Terms and Conditions

Responsible to: Inpatient Services Manager

Responsible for: Catering team

Hours: 37.5 hours per week

Location: North Yorkshire Hospice Care sites

Person Specification

Education/Qualifications

- Qualification in catering
- Food hygiene certificate

Experience

- Significant experience as a Chef
- Experience of delivering food and nutrition in healthcare services

Knowledge/Skills

- Excellent leadership qualities
- Great communication skills
- Understanding of health & safety
- Knowledge in modified diets and allergy awareness
- An understanding of budgets, margins, and stock control

Attributes

- A proactive, hands-on approach
- To have a patient centred approach
- A passion for food and cooking, driven and motivated and continually looks for ways to improve standards and service
- Full understanding of and strong commitment to confidentiality
- Demonstrate a commitment to NYHC's aims and objectives through its core values and behaviours
- Promote and sustain a responsible attitude towards diversity and inclusion within North Yorkshire Hospice Care

Our Values at Work

North Yorkshire Hospice Care is clear about who we are, what we do and why we do it. It is our vision; mission and values that underpin this understanding and all three of these areas continue to evolve as we develop in response to the changing world around us.

we have re-examined our values with our stakeholders seeking to define a sense of who we are today. The result? A set of 10 values/behaviours that crystallize this thinking and act as a yardstick for our thinking and actions.

This shared set of values helps guide our decisions, actions and behaviours and is at the core of our collective aspiration to live in a community where everyone gets the care they need to live their last years, months and days with respect and dignity.

NB: This list is not exclusive or exhaustive but captures those values/behaviours currently at the top of our agenda.

- We put the people who use our services at the heart of everything we do
- We are caring and compassionate
- We are personal and supportive in our approach
- We engage positively
- We are responsive
- We are driven to do better
- We are fair
- We are professional
- We work collaboratively
- We are accountable