



Seasonal Heritage Chef

£9.50- £10.50 p/h dependant on experience

Full, Part Time and Casual Roles available

Free Parking; Subsidised Meals and Travel on the SVR; Training and Development Packages; Flexible working available; Employee Assistance Programme; Unique heritage working environment

Role Outline

The Severn Valley Railway (SVR) is an award-winning heritage attraction with C. £8 Million yearly turnover and welcoming over 250,000 visitors every year. The SVR opened to the public 50 years ago and is a full-size standard-gauge railway line running regular, mainly steam-hauled, passenger trains between Kidderminster in Worcestershire and Bridgnorth in Shropshire. Along the line the SVR operates 2 pubs, 8 catering outlets, 3 shops and a visitor centre. In support of the railway operation there is a thriving Engineering Workshop, Diesel Depot, Carriage and Wagon Works.

Reporting to the relevant unit management team you and your colleagues will be responsible for delivering friendly, efficient customer service and create a warm and welcoming atmosphere to all of our visitors. Flexibility, adaptability and attention to detail is key as our operating procedures can alter to fit with the day to day challenges of operating a heritage attraction.

Candidates will need to be passionate about food and food service, proficiency in food preparation is not essential as full training will be given, alongside the opportunity to develop skills essential to any chef. This role will include access to a pool of expertly crafted recipes with live demonstrations and training given from our senior professional chef team.

Various working patterns available- the position is seasonal in order to support the SVR's running and events calendar

Duties and Responsibilities

- Provide excellent food hygiene
- Basic Knife skills
- Maintain food safety standards and documentation
- Ensure daily and weekly cleaning schedules are completed and documented.
- Keep up to date with changes in menus and allergenic content.
- Ensure Quality & Consistency will all menu items following the guidance of SOP's
- Maintain personal knowledge by completing in-house training.
- Always adhere to all company policies and procedures and food hygiene laws.
- Be involved and contribute at team meetings.



Key Accountabilities

- To deliver excellent food service to our customers at all times.
- Accurate and controlled stock maintenance.
- Minimise risks to costs.
- Deliver consistent high standards throughout operation.
- Be self-motivated.
- Work as part of a team to achieve positive end results with common goal.

Key Relationships

- Executive Head Chef
- Food and Beverage Operations Manager
- Head Chef
- Catering Manager
- Assistant Catering Managers
- Other staff (paid and voluntary)
- Members of the public

Skills Required

- Interpersonal skills to work effectively across several teams and with members of the public
- Ability to take the initiative, act independently, identify priorities, and balance conflicting demands.
- Good organisational and personal time management
- Ability to work under time pressures
- Good Numerical knowledge

Qualifications, knowledge and experience required

- Experience of Kitchen work would be beneficial but full training will be provided
- Experience in face to face Customer Service and confidence in talking to the public.
- Some degree of Computer competency.