



The Harnhill Centre of Christian Healing
 Harnhill
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Job description: Chef

Based in a Cotswold Manor House and beautiful grounds, the Harnhill Centre is situated in the small hamlet of Harnhill about four miles from Cirencester, surrounded by open countryside.

'The Harnhill Centre of Christian Healing' is a registered charity founded in 1986. Under the guidance of the Trustees, the staff team is led by the Centre Director and Chaplain and works alongside dedicated volunteers. In addition to the Ministry Team, we employ a Bursar, Development Officer, Catering Team, a full-time Facilities Manager and Housekeeper and part time Housekeeping Team.

The focus of the Chef and Catering Team is to deliver a catering service to the Centre for guests, visitors, volunteers and staff providing healthy, creative and varied meals within given resources to a high standard. At Harnhill the catering provided forms part of the overall experience of care and nurture experienced by our guests. Our food has been described as "the hug inside". So, the ideal candidate will be experienced and have a passion for providing quality meals encompassing the philosophy of "wellbeing" associated with the Centre.

Except for breakfast, all meals are provided by the Catering Team, ranging from buffet lunches to main meals, with numbers from 8-150. In addition to catering for our guests, we are establishing a Café, which you will be required to cater for, the purpose of which is to add value to the experience of visitors to Harnhill, providing a quiet place to relax, receive ministry and enjoy the peace and quiet of our surroundings. To start with the Café will offer hot drinks, healthy snacks and light meals and be overseen by our in-house hospitality team.

Job title	Chef (residential or non-residential)
Department	Chef and Catering Team
Main purposes of job	
1.	To ensure the preparation of food in both the Manor House and Barn Conference Centre kitchens is provided to a high standard.
2.	
Key tasks	
1.	To plan menus ensuring a nutritious balance at all times. While breakfast for residential guests is catered for by the in-house team, you will be required to provide a mixture of light lunches, buffet meals, main meals and desserts for the House and Barn conference facilities.

2.	Prepare and serve meals ensuring all relevant food hygiene standards and regulations are complied with to the highest standards.
3.	Cater for specific dietary requirements of guests.
4.	Cater for the new Café venture which initially will offer hot drinks, healthy snacks and light meals, cakes and biscuits
5.	Ensure all Health and Safety and Food Hygiene standards are adhered to at all times in the kitchens.
6.	Ordering supplies as required ensuring best value and quality applies at all times within the budget.
7.	Maintaining adequate stocks and undertaking periodic stocktake as required.
8.	Ensure equipment is maintained and service agreements are renewed.
9.	Comply with Harnhill's policies and procedures.
Key Performance Indicators	
1.	Demonstrating competence in the role measured by their knowledge, productivity, performance, conduct and commitment.
2.	Meeting high standards of beneficiary satisfaction measured by beneficiary feedback, and kitchen hygiene measured by successful regulatory and support service inspections.
3.	Good time management.
4.	Ability to work well in a team environment measured by line manager review.
Key relationships	
	Director of the Centre Ministry Team Bursar
	Facilities Manager Kitchen Volunteers
Reporting to	Director of the Centre