

# WE ARE HIRING!

## Head Chef

We are seeking a passionate and experienced chef to build and lead our kitchen team. The ideal candidate will have experience of running a busy commercial kitchen and have a passion for BBQ. The role will involve; creating a menu to represent the theme of the venue, experience and knowledge of commercial smoking techniques alongside the ability to deliver more traditional dishes, creativity to develop dishes and deliver these consistently at scale and lead the kitchen team. As our Head Chef, you will be responsible for the running of the kitchen including food preparation and design, supplier management, team management, hygiene and stock management, preparing and cooking high-quality dishes, maintaining a clean and organised kitchen, and ensuring that each dish meets our exceptional standards.

### RESPONSIBILITIES

- Prepare and cook a variety of dishes including Southern BBQ dishes such as, ribs, brisket, pulled pork, chicken, and sausage.
- Have a good knowledge of smoking techniques and be able to create and deliver a menu that has broad appeal.
- Develop and execute signature dishes and menu options based around our theme.
- Ensure consistency and quality in every dish served.
- Manage inventory, order supplies, and oversee food cost controls.
- Maintain a clean, organised, and safe kitchen environment.
- Lead, train and mentor kitchen staff on BBQ techniques and best practices.
- Adhere to health and safety regulations.

### QUALITIES

- Proven experience running a busy kitchen.
- A passion for Southern BBQ cooking methods and techniques.
- Ability to operate and maintain a clean and efficient kitchen
- Experience of building a strong and effective kitchen team.
- A strong understanding of food safety and sanitation practices.
- Excellent organisational and multitasking skills.
- A creative mindset with a passion for developing new BBQ recipes.
- The ability to work in a fast-paced environment and handle high-pressure situations.
- Strong leadership and team collaboration skills.

### WHAT WE OFFER

- COMPETITIVE SALARY BASED ON EXPERIENCE.
- PAID TIME OFF AND HOLIDAYS.
- OPPORTUNITIES TO GROW AS THE COMPANY ESTABLISHES ITSELF AND LOOKS TO EXPAND.
- THE OPPORTUNITY TO WORK DIRECTLY WITH THE OWNERS, WHILST HAVING ACCOUNTABILITY FOR THE KITCHEN AND MENU
- A SUPPORTIVE AND FRIENDLY WORK ENVIRONMENT.



IF THIS ROLE APPEALS TO YOU, WE WOULD LOVE TO HEAR FROM YOU! PLEASE SUBMIT YOUR CV, A COVER LETTER DETAILING YOUR EXPERIENCE, AND ANY RELEVANT CERTIFICATIONS TO [CAREERS@LILNASHVILLE.CO.UK](mailto:CAREERS@LILNASHVILLE.CO.UK) WITH THE SUBJECT LINE "LIL' NASHVILLE CHEF APPLICATION AND YOUR NAME".