

The White Lion Community Pub, Ash Magna, Whitchurch, SY13 4DR

Chef Manager

Information pack and job description

Information pack

Overview

The White Lion is a traditional 18th century public house situated in the middle of the village of Ash Magna close to the market town of Whitchurch, Shropshire.

The White Lion will be North Shropshire's first Community-owned pub following its freehold purchase in early 2018, achieved through overwhelming public support in raising the funds to buy the pub.

We are now looking to appoint a Chef Manager to help us develop the pub services offered to the community. The successful applicant will have experience of and will understand the importance of high quality food and service standards while providing a welcoming and friendly atmosphere, ensuring that our guests have a great experience every time they visit.

The Chef Manager will really appreciate how important it is to be a part of the community, be committed to maintaining and growing our loyal local trade and will work with the Management Committee to ensure success. They will share our vision of developing this fabulous 250-year old pub as a focal point for village life, offering a range of activities to enrich the local community and attract visitors.

A Deputy Bar Manager will be appointed to support the Chef Manager and to take delegated responsibility for the Bar and Front of House functions.

The Free House pub

The White Lion comprises of a bar and lounge. The lounge serves as a 24-cover pub restaurant. The atmosphere benefits from 2 open fires and there is scope to develop a front terrace seating area and to develop a pub garden at the back of the property. There is a car park at the rear of the pub.

There is three-bedroom accommodation above the pub which may be suitable for the Chef Manager or the Deputy Bar Manager.

Priority will be given, following completion of purchase, to install a commercial kitchen. The property will require refurbishment once funds are available. This may include expansion to the restaurant area and provision of disabled access and toilets.

From the outset, the Chef Manager will be fully involved in the work, with the Management Committee, to ensure the White Lion continues to trade successfully within current constraints and operating conditions.

Ash Villages

The White Lion is in the centre of Ash Magna which adjoins Ash Parva. Together they are known as Ash Villages and are situated in the middle of a mainly rural farming community.

There is a very strong community spirit and, as well as the pub, there is a village hall, children's play area, tennis courts and a thriving bowling club. During the season the bowling club members and visiting teams make good use of the pub.

There are no other public amenities or services in the village and no public transport.

More than a Pub

We have been successful in applying for funding from the government's 'More than a Pub' initiative with a view to enhancing the range of amenities offered to the community, and thereby expanding the pub's customer base.

The initiative has an underlying community benefit and public health motive, aiming to support the physical and mental wellbeing of the local population.

Our plans include a small shop and cafe and also facilitated coffee and lunch 'clubs' for elderly, disabled and isolated local people. We will also explore opportunities to develop a group to meet the needs of young teenagers and be a welcoming place to meet for young families.

We will encourage a wide range of visitors to visit the pub including walkers and cyclists and we will seek to develop organised walking routes which start and end at the pub

We will encourage in-house community-based events, such as charity nights, pub games, quizzes, pub teams and other activities that will appeal to all.

It is envisaged that many of these initiatives will be developed and run by local volunteers.

Looking to the future, when the core business has been re-established and grown successfully, we will consider the viability of constructing a restaurant extension to the rear.

To deliver our vision and for the pub to succeed, it is vital that we find the right Chef Manager. The following are some broad guidelines that the successful candidate is likely to offer.

Job description/Key responsibilities

We are looking for a talented, outgoing, confident individual who is passionate about food and delivering for the community of Ash Villages a pub of the highest quality. The Chef Manager will have the opportunity to develop and evolve the services that are offered to the community.

Running the White Lion will place the successful applicant at the heart of the local community and integrating with the locals will be key to increasing sales.

charity nights, pub games, quizzes, pub teams and other activities that will appeal to all members of the family and community.

The successful applicant will take full control of the day to day running of the pub, bar and kitchen. The restaurant and kitchen will serve high quality, locally-sourced food.

Personal requirements

The successful applicant will be passionate about the industry and ready for the challenge ahead.

Key functions

Under the authority of the White Lion Ash Community Pub Management Committee, the Chef Manager will -

- be responsible for the day-to-day running of the pub including all bar, catering and hygiene and housekeeping operations.
- be hands on, managing, developing and training a team of employed and volunteer staff
- be responsible for the operation of the kitchen and the preparation and cooking of all food.
- be responsible for creating lunch time and evening menus that maximise the availability of seasonal, local produce focusing on value for money and quality.
- be responsible for stock and cost control and achieving gross profit targets within agreed budgets.

Experience and competencies

The successful candidate will have -

- experience in a similar position.
- catering/restaurant, and pub/bar experience.
- relevant catering/hospitality qualifications are desirable but not essential. Hygiene qualifications are also highly desirable
- commercial acumen and marketing experience.

Personal attributes

The Chef Manager will -

- demonstrate a passion for high quality food, real ales, good wine, and great service.
- create a warm, welcoming and friendly pub.
- have an engaging personality, be self-motivated, hardworking and hands-on approach.
- be able to work unsupervised and have strong organisational skills
- have the ability to be calm under pressure.
- have the ambition and determination to succeed and expand the pub's business
- Have demonstrable leadership skills and a team-player attitude.

Reporting and accountability

- the Chef Manager will attend Management Committee meetings as a co-opted member
- the Chef Manager will contribute to developing the business strategy
- a Director of the Management Committee has designated responsibility for line management of the Chef Manager.
- the Chef Manager will take line management responsibility for the Bar Manager and all other staff.

Benefits and rewards

Salary circa £25,000 per annum plus performance related profit share and pension. The salary will be reviewed annually dependant on business growth and profits.

20 days paid annual leave plus bank holidays (to be taken in lieu)

Comfortable three bedroom living accommodation is available above the pub which may be of available to the Chef Manager, or the Deputy Bar Manager.

To apply for this exciting role, please send your CV, plus in no more than 500 words, the reasons why you believe you are suited to this role, referencing the experience and competencies required for this post.

Email your application to simonhamlyn@yahoo.co.uk. Simon is the Deputy Chair of the Management Committee.

The closing date for applications is Wednesday 21st February