

Head Chef

Job Advert



Longacres Garden Centre is family-run, and the business has grown to include six stores in the Southeast of England. From a few employees in 1979 to over 800 employees in 2025, Longacres is a growing company with opportunities for staff to develop and learn. Our diverse team is friendly, supportive and inclusive. We value our loyal customers, high quality products and ability to offer competitive prices.

As a Head Chef, you will be responsible for delivering a high-quality menu while leading your team to provide excellent customer service and maintain fast service. You will motivate and guide staff, especially during busy moments, ensuring a smooth kitchen operation. Leading by example, you will foster a positive and efficient work environment. Ultimately, your role is to ensure that food is prepared to the highest standard and served to customers promptly, meeting their expectations at all times.

Responsibilities:

- Work closely with the General Manager to maximise the restaurant's profitability and operational success.
- Oversee and direct the food preparation process, ensuring quality and consistency.
- Manage the ordering of supplies and ingredients, maintaining stock levels and budgeting effectively.
- Ensure dishes are prepared and served on time, maintaining quality and presentation standards.
- Address any issues that arise during service promptly and efficiently, ensuring minimal disruption.
- Approve all dishes before they leave the kitchen to ensure they meet company standards.
- Develop and update the menu, creating innovative and appealing dishes.
- Recruit, train, and manage kitchen staff, ensuring the team is skilled and motivated.
- Ensure the efficiency and productivity of the kitchen staff, assigning tasks appropriately.
- Monitor kitchen operations, ensuring the production of high-quality and consistent food.
- Delegate simpler tasks to lower-level kitchen staff to maximise kitchen productivity.
- Ensure proper maintenance and operation of kitchen equipment, addressing any issues quickly.
- Deliver smooth and efficient service, ensuring that food is prepared and served promptly.
- Ensure the kitchen adheres to all health, safety, and food hygiene regulations.

Nice to have:

- Previous experience in a similar kitchen or culinary leadership role.
- Strong understanding of food hygiene and health and safety regulations.
- Excellent organisational and time management skills.
- Ability to lead and motivate a diverse team in a fast-paced environment.
- Creativity and the ability to contribute to menu development.
- Strong communication skills to liaise with both kitchen staff and front-of-house teams.
- Flexibility to work varying shifts, including weekends and evenings.

Benefits:

- Fantastic opportunity for advancement and progression
- You will benefit from retail style hours with no evenings or split shifts
- Staff Discount
- Free onsite parking

Store: Shepperton

Department: Greenhouse Café

Hours: Full time, 37.5 Hours per week (includes some weekend)

If you are interested in applying for this position, then please email your CV with a covering letter to recruitmentadvisor@longacres.co.uk