



# Clwb Golff Nefyn a'r Cylch Nefyn & District Golf Club

## **RECRUITMENT OF A CHEF**

### **INTRODUCTION**

Nefyn and District Golf Club has a long and successful history as a private members club, celebrating its centenary in 2007.

The club`s iconic location on the Llyn Peninsula, Gwynedd North Wales, has featured regularly in International, European and UK golf publications and is widely regarded as a "must play" course for many golfers from around the world.

Due to the stunning location, in addition to golfers, the immediate area attracts a considerable visitor population, especially between April and October each year.

As such, the club`s bar and catering facilities have a potential customer base made up of;

- Club Members - just over 600 in total, a healthy mix of gents, ladies and juniors.
- Green Fee Visitors - more than 10,000 golf visitors play the course each year.
- Local community - an all year-round population of over 5000 in surrounding villages.
- General public - each day, upwards of 500 people pass directly by the entrance to the clubhouse during the peak holiday periods.

In a typical year combined bar and catering revenue is regularly around £250,000.

It is well recognised that the potential customer base, described above, remains largely untapped and is a major opportunity waiting to be addressed. The challenge will be to begin to take advantage of the opportunity whilst retaining the essential atmosphere and familiarity of a private members club.

### **JOB ROLE**

Nefyn and District Golf Club wish to appoint a trained Chef responsible for the day to day running of the kitchen and catering services to customers, both members and visitors, who use the Club throughout the year.

In a typical year catering events range from large wedding parties, private parties, formal dinners through to breakfast and lunch service to the many golfers who come to enjoy the course and its location.

### **SKILLS AND KNOWLEDGE REQUIREMENTS**

- Relevant previous experience, ideally several years working in a restaurant / hotel environment.
- NVQ level 2 in catering, as a minimum qualification.
- Basic food hygiene certification including experience of working under food hygiene regulations.
- Experience of managing kitchen staff, including performance feedback and setting targets.

- Controlling and ordering stock effectively.
- Confidence in food costing and pricing to deliver satisfactory gross margin results.
- High standard of food presentation.
- Creating attractive menus for dinners / special events.
- Basic IT skills e.g., ordering online, preparing spreadsheets.
- Ability to work under pressure.

### **TERMS AND CONDITIONS**

- Permanent role: 40 hours per week.
- Weekend and bank holiday working will be required.
- Salary of £26,000 upwards depending on experience and skills.
- Pension fund: auto-enrolment.
- Accommodation available on site if required.
- Seasonal working / annualised hours.

Closing date for applications – Wednesday 31<sup>st</sup> January 2018.

To apply, please send your CV with a covering letter to the Chairman's Office, Nefyn & District Golf Club, Lon Golff, Morfa Nefyn, Gwynedd LL53 6DA or email: [b.parsons@nefyn-golf-club.co.uk](mailto:b.parsons@nefyn-golf-club.co.uk).

Any enquiries please contact Bev or Helen on: 01758 720 966 option 5.