

Chef

The Limes Country Lodge  | Solihull

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Benefits

Pulled from the full job description

- Employee discount
- Free parking
- Profit sharing
- Company pension
- Discounted or free food
- Company events
- On-site parking

Full job description

Responsibilities:

- assisting the Planning and creation of menus, ensuring variety and quality of food
- Prepare and cook meals according to recipes and portion sizes
- Monitor food production to maintain high standards of taste, presentation, and consistency
- Ensure compliance with food safety and sanitation regulations
- Collaborate with restaurant management to develop new dishes and improve existing ones
- Manage inventory and control food costs
- Maintain a clean tidy and organized kitchen environment

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Skills:

- In-depth knowledge of food safety regulations and best practices
- Experience working in a restaurant ,hotel or similar hospitality setting
- Proficient in food preparation techniques and cooking methods
- Ability to handle high-pressure situations in a fast-paced kitchen environment
- Excellent organizational skills to manage inventory and control costs
- Strong communication skills to effectively coordinate with staff and management

Note: This job description is intended to provide a general overview of the position. Additional responsibilities, skills, and qualifications may be required based on the specific needs of the employer.

Summary

As a Chef, you will be essential in delivering high-quality culinary experiences while ensuring food safety and maintaining kitchen standards. Your core skills in food preparation, cooking, and hospitality will enable you to create exceptional dishes that delight our guests. With a focus on leadership and team management, you will oversee kitchen operations and mentor junior staff. Your restaurant experience and strong organizational and communication skills will contribute to a harmonious and efficient kitchen environment. Join us to showcase your culinary talents and elevate our dining experience.

Qualifications

- Proven experience in food preparation and cooking within a restaurant

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- Proven experience in food preparation and cooking within a restaurant environment
- Strong knowledge of food safety and sanitation practices
- Excellent organizational and communication skills
- Demonstrated leadership abilities and team management experience
- Background in hospitality and kitchen operations
- Ability to supervise and train kitchen staff effectively

Job Type: Part-time

Benefits:

- Company events
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Application question(s):

- Be available at weekends
- Do you have Long term career intention ,common sense , and can do attitude

Experience:

- Chef: 3 years (required)
- Cooking: 3 years (required)

Licence/Certification:

- Driving Licence (required)

Work authorisation:

- United Kingdom (required)

Location:

- Solihull B94 5JZ (required)

Work Location: In person

Dear Hiring Manager,

I am writing to apply for the Chef position at your establishment.

With over 10 years of professional kitchen experience, I have developed strong culinary skills and a passion for delivering high-quality food in fast-paced environments. During my six years at Slug & Lettuce, I gained extensive experience preparing and cooking a wide variety of dishes while maintaining excellent food hygiene and safety standards. More recently, I have worked as a Sous Chef at Village Hotels for the past four years, where I have assisted in managing kitchen operations, supervising staff, controlling stock, and ensuring consistently high food quality.

Throughout my career, I have demonstrated the ability to work efficiently under pressure, lead by example, and contribute positively to a team environment. I take pride in maintaining high standards of cleanliness, organisation, and customer satisfaction while supporting the smooth running of kitchen services.

I am enthusiastic about the opportunity to bring my experience, dedication, and strong work ethic to your team. I would welcome the opportunity to discuss how my skills and experience can contribute to your business.

Thank you for your time and consideration. I look forward to hearing from you.

Yours faithfully,

Mihai Marian Oniga

Mihai Marian Oniga

Phone:07504681626

Email:mihaimarian.oniga@gmail.com

Location: Birmingham United Kingdom 19 Pendleton grove b277lt

Professional Profile

Experienced and dedicated chef 10 years of experience working in busy restaurant and hotel kitchens. Skilled in food preparation, kitchen operations, stock management, team supervision, and maintaining high standards of food quality and hygiene. Proven ability to work under pressure, lead kitchen teams, and deliver excellent service in fast-paced environments.

Key Skills

- Food preparation and cooking
- Kitchen management and supervision
- Staff training and support
- Food hygiene and safety compliance
- Stock control and ordering
- Menu preparation and execution
- Time management
- Team leadership
- Quality control
- Working under pressure

Work Experience

Sous Chef

Village Hotels
2022 – Present

- Assisted in managing daily kitchen operations in a busy hotel environment.
- Supervised kitchen staff and supported the Head Chef.

- Ensured food was prepared and presented to high standards.
- Managed stock levels and helped control food costs.
- Maintained compliance with food hygiene and health & safety regulations.
- Assisted with menu planning and special events.

Chef

Slug & Lettuce

2016 – 2022

- Prepared and cooked meals in a high-volume restaurant environment.
- Worked efficiently during busy service periods.
- Maintained kitchen cleanliness and organisation.
- Followed company procedures and food safety standards.
- Assisted with stock rotation and inventory management.
- Supported team members to ensure smooth kitchen operations.

Education

General school in Romania for 8 years

A private mechanic school in Romania for 1 year

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Additional Information

- 10 years of professional kitchen experience.
- Experienced in both restaurant and hotel catering environments.
- Strong leadership and teamwork skills.

- Knowledge of food safety, hygiene, and kitchen management.
- Available for full-time employment.

References

Available upon request.