

Head Chef

Parched Ltd - The Roebuck Borough [🔗](#)

50 Great Dover Street, London SE14YG

Up to £60,000 a year - Full-time



Location

 50 Great Dover Street, London SE14YG

Benefits

Pulled from the full job description

- Employee discount
- Company pension
- Discounted or free food
- Company events
- Flexible schedule

Full job description

The Roebuck, based in Borough, is a beautiful, grade II listed Victorian pub with a large outside area and a relaxed upstairs lounge/function room. The Roebuck is part of Parched Ltd, a small group of independent south London pubs which are passionate about hospitality and sustainability.

Proudly serving a seasonal, locally sourced menu The Roebuck offers a great work environment where the right individual can thrive and further develop their skills and experience in the industry.

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Who we need

We're looking for a passionate and experienced Head Chef to lead our current kitchen team.

As the Head Chef you will be responsible for inspiring your team and deliver constant outstanding meals to our customers. You will be able to envision and create new seasonal menus and be responsible for upholding kitchen standards across all areas of the kitchen, from health and safety to rotas and GP control.

We need you to be a strong communicator who leads by example and together with the General Manager will help drive the business forward.

Benefits

- Annual salary of up to £60,000
- Weekly share of tips and service charge
- Quarterly bonus scheme based on kitchen generated profit with no cap applied
- 50% off food and drinks at all Parched venues
- Further hospitality discounts at over 600 venues in London through CODE app
- Summer and Christmas company staff parties
- Flexible shift patterns
- Supplier trips, tastings and external learning opportunities

Key Responsibilities

- Lead the kitchen team to consistently deliver exceptional dishes and service.
- Oversee daily kitchen operations, maintaining the highest standards of quality, consistency, and efficiency.
- Develop, refine, and innovate seasonal menus while championing sustainability and local

Head Chef

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50 Great Dover Street, London SE1 4YG

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- Develop, refine, and innovate seasonal menus while championing sustainability and local produce
- Recruit, train and develop junior chefs and the wider kitchen team.
- Ensure full compliance with health, safety, and food hygiene standards.
- Collaborate with the wider management team to maintain a cohesive, vibrant and consistent food offering.

Skills & Experience

- Proven experience as a Head Chef in a quality hospitality environment.
- Strong leadership and team management skills with the ability to inspire and develop others.
- Excellent organisational, planning, and communication abilities.
- Passion for seasonal, sustainable, and locally sourced ingredients.
- Creative flair with a hands-on, adaptable approach.
- Full eligibility to work in the UK.

Pay: Up to £60,000.00 per year

Benefits:

- Company events
- Company pension
- Discounted or free food
- Employee discount
- Flexible schedule

Work Location: In person

Ma. Corazon Macaspac

9 Tilbury Road, London E6 6ED

Mobile: 07414 186807

Email: mc.chantelle26@gmail.com

Personal Profile

An experience and hard working chef with over 10 years of experiences in preparing high-quality food, managing kitchen operations and leading kitchen team. Skilles in menu planning, food safety, stock control and maintain high standards of Hygiene. A reliable team leader who works well under pressure and especially about delivering excellent food and customer satisfaction.

Key Skills

- Kitchen management
- Team leadership
- Food preparation and presentation
- Menu planning
- Stock and cost control
- Food hygiene and safety
- Staff training
- Time management
- Customer service
- Communication skills

Work Experience

Senior Sous Chef

ABC Restaurant, London

January 2022- Present

Responsibilities

Assisted the head chef in managing daily kitchen operation.

Supervise kitchen staff and then delegate daily duties.

Prepared high quality meals following company standards.

Ordered stock and monitored food costs.

Ensure food hygiene and health and safety regulations were followed.

Train new kitchen staff.

Assisted with manual planning and seasonal specialists

Sous Chef

The royal Restaurant, London

June 2018- November 2021

Responsibilities

Prepared ingredients and cooked meals to a high standard.

Manage a designated kitchen section.

Maintain cleanliness and food safety.

Assisted with stock control and ordering.

Work effectively during busy service periods.

Education

University of Wales Trinity Saint David

Business Skills for the Workplace

Feb 2026- present

Certificate

Level 2 Food Safety and Hygiene

Health and Safety Training

Manual Handling Certificate

Reference Available upon request

Cover Letter

Ma. Corazon Macaspac

9 Tilbury Road

London E6 6ED

07414 186807

mc.chantelle26@gmail.com

20 July 2026

Hiring Manager

Parched Ltd – The Roebuck Borough

50 Great Dover Street

London SE1 4YG

Subject: Application for Head Chef Position

Dear Hiring Manager,

I am writing to apply for the head chef position at the Roebuck Borough. I am an experienced chef with strong leadership skills and a passion for preparing high quality food I believe my work experience in managing kitchen operations and a leadership to lead kitchen teams makes me a suitable candidate for this role.

Throughout my career I have worked in a busy kitchen where I have prepared fresh seasonal dishes supervised staff manage stock and ensure the food safety and hygiene standards were always maintained. I enjoy working in a fast-paced environment and motivating my team to deliver an excellent food and customer service.

I am particularly interested in joining Parched LTD because of your commitment to seasonal locally source food and your focus on providing an outstanding dining experience. I am confident that my work dedication, creativity and leadership skills would make a positive contribution to your kitchen team. Ah

I would welcome the opportunity to discuss my application further thank you for taking the time to consideration my application I am looking forward to hear from you.

Sincerely,

Ma. Corazon Macaspac

Applicant

