

Chef

[GoodMerch Pubs](#) 

Birmingham

£45,000 - £50,000 a year - Permanent, Full-time

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 Applied



Job Title: Chef

Company: Goodmerch Pubs Ltd

Location: The Navigation Inn, Stratford Road, Wootton Wawen, Henley-in-Arden, Birmingham, B95 6BZ

Salary: £45,000 – £50,000 per year

Job Type: Full-time, Permanent

Start: Immediate

About the Role

We are looking for a skilled and passionate Chef to join the team at The Navigation Inn, a vibrant canal-side pub in Birmingham. You will take the lead in our kitchen, working with fresh, locally sourced ingredients to deliver outstanding pub food to our local community. Working alongside a Kitchen Porter and supporting kitchen team members, you will be responsible for the day-to-day running of the kitchen, menu execution, and maintaining the highest standards of food quality and hygiene.

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Key Responsibilities

Prepare and cook all dishes from fresh, locally sourced ingredients to a consistently high standard

Lead the kitchen operation on a day-to-day basis, managing the Kitchen Porter and other kitchen team members

Work with the General Manager to design and deliver specials menus that complement the pub's atmosphere

Maintain full compliance with food safety, hygiene, and health and safety regulations at all times

Manage stock levels, ordering, and supplier relationships to minimise waste and control food costs

Ensure the kitchen is kept clean, organised, and inspection-ready at all times

Contribute to menu development and seasonal changes to keep the food offering fresh and exciting

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Requirements

Minimum 3 years' experience as a Chef

Minimum 3 years' cooking experience in a professional kitchen environment

Strong commitment to working with fresh food – all dishes prepared from fresh, locally sourced ingredients

Level 2 Food Hygiene Certificate (minimum)

Must supply own chef's uniform

Must supply own set of professional knives

Driving licence (preferred)

Schedule

40–45 hours per week

Day shifts and night shifts

Marius Ciuculescu

Birmingham, UK | 07708 748030 | marius.ciuculescu@gmail.com

04/06/2026

Hiring Manager

Good Merch Pubs Ltd

The Navigation Inn

Wootton Wawen, B95 6BZ

RE: Application for Chef Position

Dear Hiring Manager,

I am writing to express my strong interest in the Chef position at The Navigation Inn. With over a decade of experience leading kitchen teams across high-volume hotels, premium restaurants, and pubs, I am confident in my ability to manage your kitchen operations and deliver exceptional fresh food.

My background aligns perfectly with your vibrant venue. Having served as Pub Head Chef at the Village Hotel in Solihull, and more recently as Head Chef at Marco Pierre White (The Cube), I excel in fast-paced environments where quality, consistency, and teamwork are essential. I enjoy working with fresh, local ingredients and am eager to collaborate with your General Manager on daily specials that delight the local community.

Beyond cooking, I bring strong operational and commercial kitchen management skills:

- **Team Leadership:** Proven success in recruiting, training, and motivating kitchen staff to work efficiently under pressure.
- **Cost Control:** Strict management of stock, ordering, and waste reduction to consistently hit food and labour cost targets.
- **Flawless Compliance:** Expert knowledge of hygiene regulations, backed by Highfield Level 3 certifications in both Food Safety and Health & Safety.

I possess my own professional knives, uniform, and transport. I am also fully flexible to work a rotating schedule including days, nights, and weekends to suit the pub's busiest hours.

Thank you for your time and consideration. I welcome the opportunity to discuss how my culinary experience and management standards can contribute to the team at The Navigation Inn.

Yours sincerely,

Marius Ciuculescu

Marius Ciuculescu

Head Chef | Kitchen Manager

Birmingham, UK

 07708 748030 |  marius.ciuculescu@gmail.com

Professional Summary

Senior **Head Chef / Kitchen Manager** with over a decade of experience leading high-performing kitchen teams across premium restaurants, hotels, and high-volume venues. Strong background in menu development, team leadership, cost control, and event delivery including weddings and banquets. Trusted to uphold brand standards, drive consistency, and maintain exceptional food safety and hygiene compliance.

Key Achievements

- Part of the team that achieved the **Guinness World Record for the largest Fish & Chips served**
 - Consistently maintained food and labour costs within company targets
 - Successfully recruited, trained, and developed kitchen teams across multiple venues
 - Delivered high-quality service for weddings, banquets, and large events
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Core Skills

- Head Chef Leadership & Team Development
- Menu Development & Brand Standards
- Food & Labour Cost Control
- Rotas, Scheduling & Workforce Planning
- Health, Food Safety & Compliance
- High-Volume & Event Catering
- Stock Control, Ordering & Waste Reduction
- Calm, Decisive Leadership Under Pressure

Professional Experience

Head Chef – Marco Pierre White, The Cube, Birmingham

May 2025 – April 2026 - Lead kitchen operations within a premium, brand-led dining environment - Deliver consistent, high-quality service in a fast-paced setting - Design and execute menus in line with brand standards and specifications - Lead, train, and motivate the kitchen brigade to maintain exceptional standards - Produce staff rotas and manage labour effectively in line with business needs - Oversee ordering, stock control, and waste management - Maintain strong food quality, presentation, and consistency across all services - Deliver kitchen operations for events, private dining, and high-profile services - Ensure full compliance with food safety, hygiene, and health & safety regulations

Head Chef – Village Hotel, Solihull

May 2022 – April 2025 - Led day-to-day kitchen operations for hotel restaurant and events - Designed menus and managed food specifications - Created staff rotas and managed labour costs in line with business needs - Planned and delivered weddings, banquets, and large-scale events - Ensured full compliance with food safety, hygiene, and cleanliness standards - Controlled food costs and supplier ordering

Head Chef – The Lewisham Restaurant

July 2020 – May 2022 - Led all day-to-day kitchen operations in a busy restaurant environment - Designed menus and maintained consistent food quality and presentation - Recruited, trained, and developed kitchen staff - Managed staff rotas and controlled labour in line with business needs - Oversaw ordering, stock control, and food cost management - Ensured full compliance with food safety, hygiene, and health & safety regulations - Manage rotas, labour control, and staffing levels - Oversee ordering, stock control, and food cost management - Ensure exceptional food quality, consistency, and presentation - Maintain full compliance with food safety and hygiene regulations - Deliver high-volume service and special events to exacting standards

Head Chef – Genting Hotel

January 2017 – June 2020 - Delivered high-volume service in a fast-paced environment - Recruited, trained, and supervised kitchen staff - Built menus and maintained food quality and consistency - Planned and supported large-scale events and banquets

Pub Head Chef – Village Hotel, Solihull

September 2015 – January 2017 - Supported overall pub kitchen operations including prep and service - Ensured food quality met company specifications - Maintained excellent hygiene and safety standards

Chef de Partie – Slug & Lettuce, Solihull

March 2014 – September 2015 - Ran kitchen sections during service - Prepared and cooked food to brand specifications - Followed strict food safety and hygiene procedures

Education

UWTSD Birmingham - 09/2025 – present: Leadership and management skills for workplace

University Degree – Tourism & Commercial Management

Dimitrie Cantemir University, Timișoara, Romania

High School Diploma – Technical Studies

Colegiul Tehnic, Timișoara, Romania

Qualifications

- Food Safety Level 3 – Highfield
 - Health & Safety Level 3 – Highfield
 - Professional Chef Qualification
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Additional Skills

- Excellent knife skills
 - Strong organisation & multitasking
 - Creative approach to menu development
 - Calm under pressure in high-volume service
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Interests

Football, cars, and culinary shows

References

Available upon request