



Job Title	Chef
Department	The Angel Inn
Approximate department size	12
Reports to	Senior Chef
Direct Reports	N.A
Working hours and pattern	5 days out of 7, including regular weekends. Refer to advert for specifics

Purpose of this role

To support the Senior Chef in the day-to-day kitchen operation at The Angel Inn, preparing and delivering consistently high-quality food while maintaining agreed standards of presentation, safety, hygiene and organisation.

Working as part of a small kitchen team, the Chef will contribute across preparation and service, support the effective use of stock and ingredients and follow The Newt in Somerset's food and operational standards.

Responsibilities

- Prepare, cook and present dishes consistently to agreed recipes, quality, portion and presentation standards.
- Support the Senior Chef with the smooth day-to-day running of preparation and service.
- Maintain food quality and brand standards across all areas of the kitchen operation.
- Complete assigned preparation efficiently, maintaining appropriate stock levels for service and communicating requirements to the Senior Chef.
- Receive, store and rotate ingredients correctly and support stock counts, waste control and the effective use of produce.
- Follow all HACCP, food safety, allergen, temperature monitoring, hygiene and kitchen health and safety procedures, completing required records accurately.
- Maintain a clean, safe and organised working environment and use kitchen equipment correctly, reporting maintenance or safety concerns promptly.
- Work collaboratively with the Senior Chef, Kitchen Porters, front-of-house team and colleagues from wider Newt kitchens to support effective service.
- Contribute to recipe and service testing and provide practical feedback on dishes and kitchen processes.

Characteristics needed for this role

- Maintains high standards of food preparation, presentation, hygiene and organisation.
- Works calmly and practically during busy services and changing operational demands.
- Adapts constructively to change and evolving operational requirements.
- Communicates clearly and works collaboratively with kitchen, front-of-house and management teams.
- Takes responsibility for completing work accurately and to the required standard.



• Uses ingredients carefully, with consideration for quality, provenance and waste.
Skills and experience needed for this role
• Professional cooking experience within a pub, restaurant, hotel or comparable hospitality kitchen. • Practical knowledge of food preparation, cooking techniques and kitchen operations. • Ability to prepare and present dishes consistently to agreed recipes and standards. • Working knowledge of food safety, hygiene, allergen management and kitchen health and safety requirements. • Ability to organise preparation effectively and work efficiently during service. • Good communication and teamwork skills.
Skills and experience desired for this role
• Experience working with seasonal British produce and provenance-led menus. • Experience supporting a new restaurant, pub or hospitality kitchen opening. • Experience working across different sections of a kitchen.
Qualifications needed for this role
• Relevant food safety and hygiene qualification or recognised equivalent.
Qualifications desired for this role
• Relevant HACCP training or qualification. • Professional cookery or hospitality qualification.
What systems will be used in this role?
• Food safety, HACCP and compliance records. • Stock management and ordering systems where required.
Department Description
The Angel Inn is a community-led pub with rooms in the heart of Castle Cary, offering a relaxed and informal experience while maintaining the quality and attention to detail associated with The Newt in Somerset. The kitchen delivers simple, seasonal and produce-led pub food, using quality ingredients and produce grown, made and sourced across The Newt estate wherever appropriate. The food offering combines well-executed pub dishes with generous bar snacks and smaller plates, including products from The Newt and Babylonstoren, alongside bakery goods from The Newt Bakery during the day. Working closely with the Head of Food and wider Newt kitchen teams, the kitchen focuses on consistency, provenance, sensible food costs and maintaining strong food standards and effective ways of working.