



## Seasonal chef required for award-winning winery near Ditchling – Immediate Start

We are currently looking for a chef to help curate and prepare the current food offering at Ridgeview Winery. We are looking to expand our current offering of local produce to include small plates and tapas so this role would be instrumental in this journey.

### About Us

We are an international award winning, family ran winery, based near Ditchling in Sussex. We are focussed on producing the highest quality, minimal intervention, traditional method sparkling wine. We have won many accolades over the years including IWSC 2018 International Winemaker of the Year, IWSC 2018 Best English Wine Producer and four times winner of UK Vineyard Association Best Wine Trophy.

### Key responsibilities:

- Supervision of all food preparation and presentation to ensure quality and restaurant standards
- Working with Hospitality Manager to maintain kitchen organisation, staff ability, and training opportunities.
- Ensuring stock levels are maintained to a level that meets business needs.
- Ensuring the kitchen is always left to a 5 stars hygiene standard pre & post service
- Locking / Opening up in line with procedure / insurance standards
- Ensuring all work practices are in line with the company requirements
- Leading kitchen team in Hospitality Manager's absence
- Providing guidance to junior kitchen staff members, including, but not limited to line cooking, food preparation, and dish plating
- Overseeing and organization of kitchen stock and ingredients
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized to required standards
- Keep cooking stations stocked, especially before and during prime operation hours
- Training of new kitchen employees to restaurant and kitchen standards
- Managing food and product ordering, keeping detailed records to minimise waste
- Verification of all food storage units meet standards and are consistently well-managed
- Assisting Hospitality Manager with menu creation
- Coordinate with restaurant management team on supply ordering, budget, and kitchen efficiency / staffing

### What you will need to be a successful applicant :

- Significant experience in a relevant chef role, ideally with a focus developing small plate/tapas menus to match with wine pairings

#### RIDGEVIEW WINE ESTATE

Fragbarrow Lane Ditchling Common Sussex BN16 8TP England  
Telephone +44 (0)1444 242040 • [info@ridgeview.co.uk](mailto:info@ridgeview.co.uk) • [www.ridgeview.co.uk](http://www.ridgeview.co.uk)  
Registered in England No: 3085921 • VAT No: GB931 8054 32

- Be a confident, respectful communicator with a warm welcome; good attention to detail and a knowledge/experience of curating exciting menus from local producers
- Proficient in food safety standards and drive for the highest standards of hygiene
- Be a team player who is flexible with availability dependant on the needs of the business and the weather. Weekend and evening working will be required throughout the season.
- Be self-motivated, able to work independently with own initiative as well as a key motivator in a team

### What we will give you :

- The opportunity to work within an award-winning wine business as part of a pioneering, proactive, dynamic and friendly team.
- Your working day will be spent alongside a stunning vineyard with amazing views of the South Downs.
- Flexible casual contract paid at Real Living Wage
- Staff discounts available

### How to apply

To apply, please send a CV **and** a cover letter detailing your relevant experience to [people@ridgeview.co.uk](mailto:people@ridgeview.co.uk) You must also state in the email title which role you are applying for. We endeavour to reply to all applications, however, if you have not heard from us within four weeks of your application, it is likely that you have not been selected for interview.

Ridgeview has committed to the decision-making strategies of B-Corporation and are currently underway in our accreditation process. The high standards of B-Corp include transparent Governance, promoting sustainable and profitable working practices, supporting our local and industry community along with providing our staff, customers, suppliers and stakeholders with a purpose as a force for good. Ridgeview measure our performance against these standards and work to continuously improve the ethics of our business.

Ridgeview Wine Estate has a fundamental and passionately held commitment to ensuring that our workforce truly represents society, encouraging everyone to be best that they can be through celebrating and encouraging the uniqueness that every individual can bring through diversity. We welcome all to join us on this inclusive journey. We are proud to be Disability Confident (Committed)

