



RATHFINNY

JOB TITLE: Head Chef, Flint Barns

DEPARTMENT: Wine Tourism - Hospitality

LOCATION: Rathfinny Wine Estate, Alfriston

RESPONSIBLE TO: Executive Chef

THE ROLE

Salary dependent upon experience + Pension, Medical health insurance, Service charge, wine allowance, wine training, discount on food and wine, and 25 days holiday a year plus bank holidays.

We have an exciting position for a head chef or an experienced and outstanding Sous chef wanting to take the next step. We are looking for someone to help lead the team and develop the restaurant for the future under Executive Chef Chris Bailey.

The offers change over the year but are based on breakfast, dinner, and Sunday lunch service throughout the year, Wednesday to Sunday for 40 to 80 guests. During the summer we add a Courtyard Kitchen for up to 100 guests running the seafood menu and BBQ Sunday lunches on the weekends.

Short set menus are based on the best produce from small farms and change regularly. We are a B Corp company, so sustainability is fundamental to what we do.

The chef is expected to bring input and development into menus cooking relaxed produce led food that is consistent and well executed as well as creating seasonal menus that work in harmony with our wines.

Working with a small team in a well-fitted kitchen.

We are looking for a proactive individual with a good work ethic, high standards and, importantly, a strong attention to detail.

Typical duties of the role include:

- Running the multiple food offerings within the Flint Barns, coordinating with the guest relations manager in regards to accommodation.
- Managing a team of staff, organising rotas, training and development.
- Develop and work to budgets.
- Work under the executive chef to deliver outstanding service showcasing the vineyard.



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- Look to strengthen and develop the current offering to become even stronger while working within the outlined framework as we look to the future. Sourcing high quality suppliers and ingredients.
- Working on our drinks programme at Rathfinny alongside the experts on site.
- Create a professional good environment for staff to work in and customers to enjoy.
- Ensure food & hygiene standards, health and safety regulations are strictly observed & legal records made.
- At Rathfinny we work very much as a team. As an employee of Rathfinny you must be prepared to support other work colleagues and may be required to take on extra or different tasks to help support others.

ABOUT RATHFINNY

Rathfinny was established in 2010 by Mark and Sarah Driver with the express intention to produce world-class sparkling wine using methods that are kind to our land, people, community and wider environment.

Located in Alfriston, East Sussex, we are a family-run, grower-producer, crafting low-intervention, traditional method, vintage Sussex Sparkling wines with Sussex PDO status. The Estate is also home to our leading English wine tourism offering, welcoming visitors for vineyard tours, wine tastings and shopping at the Cellar Door, dining and accommodation at the Flint Barns and self-catering Cottage plus dining in our Tasting Room winery restaurant.

Since its inception, sustainability has been an important part of Rathfinny's DNA, using innovative technologies for renewable energy, winemaking, and viticulture. This culminated in achieving B Corp certification in 2023.

SKILLS:

- Leadership
- Time management
- Creativity and progressiveness
- Excellent customer service skills.
- Attention to detail is essential.
- Michelin star/plate experience
- Have excellent communication skills and being at ease with the public
- A willingness to learn about viticulture and winemaking.
- Basic computer skills.



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- An ability to work closely, supportively and flexibly with other staff members.

CULTURE AND CONDUCT

At Rathfinny Wine Estate we are committed to producing exceptional wines and experiences, enjoyed the world over, that reveal the character of our family Estate in Sussex, using methods that are kind to our land, people, community, and wider environment.

To deliver this commitment we foster an environment of high-performance and a culture of excellence which drives the production of exceptional quality products which are safe, legal and authentic, as well as providing excellent customer service.

All staff are expected to:

- Engage in the ongoing process of continual improvement in all aspects of quality, safety, authenticity, and legality.
- Utilise skills, knowledge, and experience to suggest ways to solve problems and improve processes.
- Work with enthusiasm and professionalism.
- Treat colleagues with respect and kindness.
- Be friendly, helpful and cheerful with the team and the public.
- Communicate openly and behave in an ethical, honest and fair way.

B CORPORATION

Actively participate in B Corp certification and the adoption of the highest standard in social and environmental performance, public transparency, and legal accountability to balance profit and purpose. Teams will decide their annual targets and as a member of that team, you will be expected to show how you have contributed to them. Personal targets towards our mission are encouraged but these are not discussed and assessed in the same way.

EVERYONE IS WELCOME

Rathfinny is an equal opportunities employer and actively supports Human Rights, and all Equality legislation. Our ethos is to respect and value people's differences, to help everyone achieve more at work as well as in their personal lives so that they feel proud of the part they play in our success.

We believe that all decisions about people at work should be based on the individual's abilities, skills, performance and behaviour and our business requirements. We are committed to the fair treatment of our staff, potential staff or users of our services,



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regardless of race, gender, religion, sexual orientation, responsibilities for dependents, age, physical/mental disability or offending background.

If an applicant, either external or a current employee, needs any specific help to enable them to apply for a role they should make this clear as part of their application. A Right To Work in the UK is essential.

If you are interested in applying for this role please email your CV outlining all relevant work experience together with a detailed covering letter outlining why you are suitable for this role to Chris Bailey.

Please send applications to:

Chris Bailey

HR@rathfinnyestate.com