



<https://hmt-uk.org/job/head-chef/>

## Head Chef

### Description

#### Head Chef

Join our team as a Head Chef!

At Marie Louise House we're not just a care home; we're a family. Our unique approach to care puts residents at the heart of everything we do. We focus on their well-being, offering purposeful activities that create real moments of joy. Our dedicated team truly connect with residents, understanding their preferences, quirks, and stories and building lasting relationships with both residents and their families.

As a Head Chef at Marie Louise House , you'll lead our kitchen team to provide residents with outstanding dining experiences.

#### Key Responsibilities:

- **Deliver Culinary Excellence:** Understand residents' nutritional needs and preferences, prepare and cook meals and manage all food quality and safety measures.
- **Exceptional Team Leadership:** conduct appraisals and employee development plans and create and manage schedules and departmental holidays.

#### Why work for HMT?

At HMT, we offer a fulfilling and rewarding work environment that values your dedication and contributions. Enjoy a range of benefits, including:

- Cycle to work scheme
- Life assurance
- Referral scheme
- Occupational Health Support
- Health and Wellbeing Programme
- Long Service Award Vouchers
- Employee Assistance Programme
- Paid Enhanced DBS
- Eye test vouchers

#### Hiring organization

Healthcare Management Trust

#### Employment Type

Full-time

#### Date posted

July 14, 2026

- Eligible for Blue Light Card
- Free Parking
- Enhanced Maternity and Paternity Policy.

When you join HMT, you're not just an employee; you're a pivotal part of a community of people dedicated to providing the best standard of care.

Job Types: Full-time, Permanent