



<https://hmt-uk.org/job/lead-chef-2/>

## Lead Chef

### Description

**Lead Chef – Bring Your Culinary Passion to Norden House!** Are you a talented chef with a big heart and brilliant leadership skills? We are on the lookout for a high-energy, enthusiastic Lead Chef to deputy manage our kitchen operations at Norden House! This is your chance to lead a fantastic team, get creative with delicious seasonal menus, and bring daily smiles to our wonderful residents through the joy of great food. If you love variety, teamwork, and making a real difference, we want you on our team! **The Good Stuff (Pay, Location & Flexibility)**

- **Fantastic Rate:** £16.20 per hour.
- **Our Location:** Norden House, Littlehampton.
- **Your Lifestyle:** Full-time and part-time hours available to suit you perfectly.

### Amazing Perks You'll Love!

- **Health & Happiness:** Access to our Health & Wellbeing Programme, Employee Assistance Programme, and Occupational Health Support.
- **On-Site Care:** In-house Mental Health First Aiders and eye test vouchers to keep you feeling your best.
- **Great Savings:** Fully eligible for the Blue Light Card discount and a cycle to work scheme.
- **Family Friendly:** Enhanced maternity and paternity policies to support your life outside of work.
- **Extra Rewards:** Long service award vouchers, life assurance, and a rewarding employee referral scheme.
- **Stress-Free Start:** Free on-site parking, plus we fully cover the cost of your enhanced DBS check.

### Why You Will Love This Leadership Role

- **Lead and Inspire:** Act as Deputy to the Head Chef and build a positive, buzzing kitchen culture.
- **Get Creative:** Help design fresh, high-quality seasonal menus that our residents will truly love.
- **Grow Your Career:** Gain brilliant management experience, coach your team, and run a top-tier kitchen.

### Your Daily Ingredients (What You Will Do)

- **Team Leadership:** Supervise, coach, and motivate Second Chefs and Kitchen Assistants daily.
- **Culinary Excellence:** Prepare nutritious meals, manage stock, and assist with seasonal menu planning.
- **Specialist Nutrition:** Partner with care teams to deliver IDDSI diets, allergy-safe meals, and personal preferences.
- **People Management:** Conduct staff supervisions, appraisals, inductions, and training compliance.

- **Compliance & Safety:** Maintain flawless records for HACCP, COSHH, CQC, and Environmental Health.
- **Kitchen Operations:** Manage the department in the Head Chef's absence, ensuring strict budget control.

#### What You Bring to the Table

- **Culinary Flair:** Proven experience in menu planning and catering for diverse dietary needs.
- **Strong Leadership:** Ability to manage, instruct, and adapt to changing environments.
- **Great Communication:** Fluent English (written and spoken) to lead teams and liaise with care staff.
- **Proactive Attitude:** Approachable, organised, and full of positive energy.

#### Qualifications & Training

- **Essential:** Level 3 Food Hygiene certificate and deep knowledge of allergens.
- **Essential:** Excellent communication and organisation skills.
- **Desirable:** City & Guilds 706/1 or 706/2, NVQ Level 2 in Catering, or CIEH Award in Special Diets.
- **Desirable:** Level 4 Food Hygiene or Nutrition Level 2.

#### What we can offer you!

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

In-house Mental Health First Aiders

Eye test vouchers

Eligible for Blue Light Card

Free Parking

Enhanced Maternity and Paternity Policy.

Benefits:

Ability to **Enhanced DBS (EM7/50)**: reliably commute or plan to relocate before

#### Hiring organization

Healthcare Management Trust

#### Employment Type

Full-time, Part-time

#### Date posted

May 22, 2026