



GRANTLEY HALL

Chef de Rang – Michelin Star, Shaun Rankin Restaurant at Grantley Hall

Salary: £25,000 per annum

Hours: 48 hours a week, full time

Tips typically over £200 per month (£2,400 per year)

All applicants must be able to provide evidence of their Right to Work in the UK

Grantley Hall is an exclusive, five-star luxury hotel and wellness retreat, nestled in the heart of the Yorkshire Dales. With 47 exquisite rooms and suites, four exceptional restaurants and five sophisticated bars. The extensive development has also included the introduction of a tranquil spa and pioneering ELITE luxury gym and executive wellness facility, alongside a stunning events pavilion that seats up to 180 guests with a unique and glamorous Champagne and cocktail bar.

Purpose of the Role

Our Shaun Rankin Restaurant is closed on a Monday and Tuesday each week.

This is a unique chance to be part of the Front of House team delivering the ultimate dining experience. Supporting the smooth running of service, the performance of the Chef de Rang ensures a flawless, uninterrupted unity of service for each guest at Shaun Rankin's Fine Dining Restaurant & Private Dining Room at Grantley Hall.

This is an amazing opportunity to work within one of the best Restaurants in Yorkshire.

- Be fully knowledgeable about all menus you and capable of offering deep explanations when requested
- Responsible for preparing your section to the highest standards, ensuring everything in place is correct, carrying our daily schedules
- Enthusiastic, quick thinking and welcoming personality
- Assist in maintaining the tidiness and cleanliness of the restaurant and areas
- Make sure all standards are being delivered to the highest level
- Communicate effectively at all levels
- Ensure you always uphold the reputation of the restaurant
- Organise and assist all preparation needed prior to service
- Responsible for supervising junior members of the team

About You

- Have held a similar role within a high-level hotel or fine dining restaurant
- Enthusiastic, quick thinking and welcoming personality
- To be able to react to guest requests efficiently and to ensure details are communicated and followed through to all departments
- Outstanding personal presentation and grooming
- Strong written and oral communication skills
- Excellent attention to detail in all aspects of the role

Benefits

- Tips typically over £200 per month (£2,400 per year)
- Free uniform
- 31 days annual leave (including bank holidays) increasing with service.
- Modern and spacious live-in accommodation for eligible roles.
- Grantley Gateway - discounts on supermarket shopping, cinema tickets, meals out, local attractions and cash back on online purchases.
- Increased maternity and paternity leave with length of service.
- We celebrate success. With a summer party, winter awards ceremony as well team events and incentives. throughout the year we also celebrate training achievements, birthdays, marriages, new babies and length of service awards.
- Pension - Eligible team members will benefit from a Royal London pension scheme.
- 24/7 team assistant line.
- Complimentary meal when on duty.
- Team Member of the Month Awards.
- Refer a Friend Award.

Grantley Academy

The Grantley Academy is our dedicated training facility based at East Lodge within the Grantley Hall estate. We offer on the job training, personal development, coaching & mentoring, managerial and supervisory training coupled with professional qualifications specific to each individual's requirements.

On arrival, each team member will receive a bespoke development plan to support them in their new job role and their learning journey with us. Whether the dream is of becoming the next Michelin starred chef, leading marketer or head housekeeper, the Grantley Academy will help pave your way to success.

Joining us at Grantley Hall brings the opportunity of a five-star career at a five-star hotel.