

DAYTONA 

**THE
DIFFERENCE
IS DISTINCT**

Daytona Sandown Park is recruiting for a:

CHEF

HOURS: Full time (Flexible, incl. evenings and weekends).

LOCATION: Daytona Sandown Park, More Lane, Esher, KT10 8AN.

Salary: Competitive

Key success criteria for this role include:

As a key member of our team, you'll lead and inspire our catering operations, ensuring every guest enjoys top-quality food and outstanding service. You'll oversee all aspects of the catering department.

Key Responsibilities:

- Managing compliance with health, safety, and food safety regulations.
- Preparing and presenting exceptional food in line with business demands.
- Managing budgets, stock levels, and portion control to meet financial targets.
- Leading and motivating a dedicated team, ensuring high standards are maintained across front and back of house.
- Liaising with sales and operations teams to prepare for events and bookings

Candidate profile:

- **Leadership skills:** A strong leader who can inspire and motivate a team to excel.
- **Experience:** Previous experience working in a kitchen, or in a similar high-volume food outlet role is essential.
- **Knowledge:** Expertise in stock control, budgets, rotas, and cash handling.
- **Passion:** A dedication to providing exceptional service and maintaining high standards.
- **Flexibility:** Ability to work evenings and weekends as part of a vibrant and dynamic team.
- **Right to work in the UK.**

How to apply:

If you are interested in this role, please send your CV and covering letter with salary expectation to: careers@daytona.co.uk quoting job ref: **CSP**.

A full job description of the role is available on request.

We look forward to hearing from you.