



KWVR Job Description

Job title: Head Chef

Reporting to: Catering Manager

Location: The Old Parcels Office, Keighley

Hours: 40 hours per week (*usual hours, Monday and Tuesday off; Wednesday, Thursday, and Sunday finishes at 5 pm*)

Salary: £27,500 per year (*paid monthly*)

The Role:

We're seeking an experienced and passionate Head Chef to report to the Railway Catering Manager and lead our kitchen team. This unique opportunity to manage a busy but rewarding kitchen offers a fantastic lifestyle with fewer late finishes and the same two days off each week. The role involves:

- Preparing a high-quality bar menu, including cream teas, buffets, and special event catering.
- Maintaining our five-star food hygiene rating through excellent kitchen management and organisation.
- Collaborating with our team of paid staff and volunteers, working with individuals from diverse backgrounds and abilities.
- Manage busy service periods with confidence and ensure smooth operations during quieter times.
- Supporting on-board catering by preparing afternoon teas and other offerings for our heritage train services.

What We're Looking For

The ideal candidate will have:

- Previous experience as a senior chef, with a proven ability to handle busy periods and manage a kitchen independently.
- A passion for delivering great food and a clean, organised work environment.
- Strong interpersonal skills, with the ability to work with and mentor a team of both paid staff and volunteers.
- A commitment to maintaining high standards of food hygiene and safety.

Why Join Us?

As a Support Chef at the Keighley and Worth Valley Railway, you'll enjoy a varied and fulfilling role that offers:

- A great work-life balance with flexible hours.
- Free travel on the heritage railway.
- Discounts on food and drink across the railway.
- The chance to work in a unique, historic environment alongside a friendly team.
- Opportunities to develop your skills in a supportive setting.

How to Apply

If you're ready to bring your enthusiasm and culinary skills to a role that's as rewarding as it is unique, we'd love to hear from you! Send your CV and a brief cover letter to nick.sharp@kwvr.co.uk

Be part of a heritage railway cherished by visitors, staff, and volunteers!

About the Company:

The Keighley and Worth Valley Railway Preservation Society has run heritage steam and diesel trains for over 50 years. The charity aims to preserve, maintain and operate the Keighley and Worth Valley Railway as a working railway history museum for the education and enjoyment of present and future generations. The charity's wholly-owned subsidiary, the Keighley and Worth Valley Light Railway Limited, is the organisation's operating and commercial company.

Alongside our 700 volunteers, the Railway's operating company, the Keighley and Worth Valley Light Railway Limited, employs a paid team to ensure consistent and high-quality delivery of our services and events. This new role is part of developing our staffing structure to help the business grow and economically sustain in these changing times. Key to the role is a strong team ethic, a focus on communication, and a creative approach to help the organisation find new and more effective working methods. Engaging with our dedicated volunteers will be key to the success of the new role.

The Chef is fundamental to providing a great visitor experience. By working collaboratively with the paid and volunteer workforce to deliver the catering plan, it will be possible to provide excellent food for a range of services. It will also enable the opportunities to tailor and expand our offers to deliver objectives set by the board of directors.