

BAYSGARTH HOUSE MUSEUM/ THE ROPEWALK

RECRUITMENT PACK
CHEF



Baysgarth House Museum

Baysgarth House, is an early Georgian house in parkland in the centre of Barton upon Humber, North Lincolnshire and is currently closed to the public. The building is being renovated by The Ropewalk and the first phase - the conversion of the old stable block into a cafe - opened in late summer 2025.

We are seeking motivated and flexible individuals to join our team at Baysgarth Stables Café.

Job Description

Job Title: Chef

Pay: £13.20 per hour

Location: Baysgarth House Museum DN18 6AH

Responsible to: Catering Manager and Business Manager

The role will operate on a two-week rotating schedule:

- Week 1: Wednesday to Friday, 8:30 am – 3:30 pm.
- Week 2: Wednesday to Sunday, 8:30am-3:30pm

The successful candidate will:

- Have previous experience working as a chef or cook in a restaurant or similar catering environment.
- Be confident working under pressure and meeting deadlines in a busy kitchen.
- Hold relevant qualifications, including Food Safety and Hygiene (or be willing to obtain these if required).
- Have a passion for cooking, menu development, and continually improving our catering offer.
- Be reliable and flexible, with a willingness to cover additional shifts and staff holidays when required.
- Be comfortable working closely with a small team in an open kitchen where food preparation and service are visible to the public.
- Maintain a clean, organised and hygienic working environment at all times.
- Follow all relevant food safety, health and safety procedures to help us maintain our current 5-star food hygiene rating.
- Have strong communication and teamwork skills.
- Demonstrate good attention to detail and a positive, proactive approach to work.
- Have a good understanding of kitchen operations and procedures.
- Work collaboratively with our existing chef to develop and introduce new and exciting menu ideas.

Previous baking experience would be an advantage.

General Responsibilities

The duties and responsibilities outlined in this job description are not exhaustive. The post holder may be required to undertake other reasonable duties, as required by the needs of the business. Which may result in some shifts being worked at our other location in Barton upon Humber, The Ropewalk.

The post holder is expected to carry out all duties in accordance with the company's policies, procedures and standards.

Future Prospects:

We are planning to introduce occasional evening meals throughout 2027. Participation in these services will form part of the successful candidate's contractual responsibilities, with specific dates and arrangements communicated in advance.

This role offers the opportunity for career progression, with the potential to develop into a management position for a candidate who demonstrates the right skills, commitment and initiative.

Benefits:

- Company pension
- Discounted meals
- On-site parking
- Overtime

Ability to commute/relocate:

- BARTON-UPON-HUMBER: reliably commute or plan to relocate before starting work (required)

Experience:

- Catering/Chef 1 year (required)