



Nightingale House Hospice
Hospis Tŷ'r Eos

Head Chef

Nightingale House Hospice

Salary £32 - £35k per annum depending on experience

Permanent, Full-time 37.5 hours | Flexible 7 Day Rota

Are you a passionate and experienced chef ready to make a meaningful impact? Nightingale House Hospice in Wrexham is seeking a dynamic Head Chef to lead our catering team in delivering nutritious, comforting meals to patients with complex needs, their families, volunteers, and staff — while also overseeing our much-loved on-site café serving the wider community.

What You'll Do

- Create and deliver seasonal, nutritious menus tailored to individual dietary needs, including texture-modified and end-of-life nutrition.
- Lead a dedicated kitchen team, ensuring high standards of food safety, hygiene, and presentation.
- Collaborate with our Café Manager to maintain the café's reputation for quality and service.
- Manage stock, suppliers, budgets, and compliance with HACCP, COSHH, and CQC standards.
- Support staff development, training, and wellbeing in a fast-paced, compassionate environment.

What We're Looking For

- Minimum 3 years in a senior catering role, ideally in healthcare or hospice settings.
- Level 3 Food Hygiene and HACCP qualifications (or willingness to obtain).
- Strong leadership, communication, and organisational skills.
- A proactive, calm, and collaborative approach to kitchen management.
- Passion for food, people, and making a difference.

Why Join Us?

At Nightingale House Hospice, you'll be part of a caring, innovative team that values excellence and compassion. You'll have the opportunity to shape our food services and contribute to the wellbeing of our patients and community.

Apply now to lead a kitchen where every meal matters.

Closing Date: 2nd November 2025