

Sous Chef

Key Responsibilities:

- To lead the kitchen in the head chefs absence
- Consistently produce high quality dishes inline with the recipes and training provided
- Organising chef residencies you are assigned to, including the menu communication, sourcing, budgeting and reconciling and staff training
- Training kitchen staff on new menus and keep up a high standard of cooking
- Research and development on new menus
- Manage and train kitchen staff, establish work schedules (Rota) and assess staff performance
- Cook tastings for clients
- Ordering and stock control
- Manage invoices and relationships between our accountants and suppliers to ensure payments are made on time
- Ensure all invoices are coded correctly with relevant information
- Manage the team and resources to plan accordingly week by week, create weekly work schedules
- To help with recruitment and interviewing processes
- Rota to be done 2 weeks in advanced at all times, making sure there is consistency in balance of staff.
- Maintaining a safe and hygienic work environment in accordance to our HACCAP policy
- Understanding our HACCAP policy and have a level 3 management certificate
- Manage the Kitchen Porter work schedule and check up on it

Requirements

- Experience in managing a kitchen team for at least one year
- Level 3 in food safety management
- Able to work comfortably under pressure
- To be able to work in a team environment and keep morale high
- Organised and efficient and happy to multitask
- Energetic with a can do attitude
- Creative Flair
- Confident and friendly manor in communication
- Confident in using Excel

Experience

- In working to a high standard under pressure
- To have worked as a sous chef previously for at least a year or jr. sous looking to move up

Personal Attributes

- Professional attitude at work
- Team player and self starter with enthusiastic and positive outlook
- Methodical and organized approach to work with good attention to detail
- Hard working and driven, willing to engage and grow
- Eligible to work and live in the UK