

Junior Sous Chef

Key Responsibilities:

- Consistently produce high quality dishes inline with the recipes and training provided
- Help the sous chef organize residencies they assign to you
- Training Chef de parties on new menus and keep up a high standard of cooking
- Support the sous chefs on tastings for clients
- Run shifts in the absence of a sous chef or head chef
- Staff meals, to be delivered on time and to the standards expected
- Ordering and stock control in the sous chefs absence
- Manage the orders in the morning with the chef de parties
- 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
- Maintaining a safe and hygienic work environment in accordance to our HACCAP policy
- Understanding our HACCAP policy and have a level 3 management certificate
- Help manage the KP's, ensure deep cleans, stock management, and job lists are all completed.

Requirements

- 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
- Confident and friendly manor in communication
- Confident in using Excel

Experience

- In working to a high standard under pressure
- Need to have worked in a CDP or Junior Sous level for one year

Personal Attributes

Templeton and Templeton Ltd. Trading as Carousel, 71 Blandford Street, London, W1U 8AB

www.carousel-london.com info@carousel-london.com

- 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
- Flexible and fun
- Eligible to work and live in the UK