

Sous Chef

About Us

No two days at Carousel are ever the same. As our new sous chef, you'll be working across our revolving line-up of international guest chef residencies; our critically-acclaimed neighbourhood wine bar with its seasonal menu of crowd-pleasing small plates; our busy schedule of private events for big name brands; and our revolving pop-up space, No. 23, which is a platform for emerging talent from closer to home (including our own team).

You never stop learning at Carousel. Each week brings new ideas, techniques and challenges. As an individual this guarantees continuous development. As a culture, it means we are never standing still. Add to that an amazing team who share a very real passion for creating amazing experiences, not just for our guests, but for all the talented people we collaborate from one week to the next, and you have an exciting, challenging and massively varied role in a close-knit, supportive environment that's relentlessly creative.

Carousel is featured in the 2023 Michelin Guide and was named one of The Infatuation's best new restaurants of 2022.

Role Overview

We are looking for an ambitious sous chef with a very real passion for food, drink and, most important of all, people. Experience managing a busy kitchen is a must. We would like to meet people who can help us to continue innovating, refining our processes and developing as a business. Just over a year into our new Charlotte Street journey, we have made huge strides as a hospitality company. We are looking for a talented individual who will fit with our culture while helping us to elevate what we do to the next level.

Key Responsibilities:

- Managing the day-to-day kitchen operation (guest chef and wine bar)
- Collaborating closely with the head chef to lead, inspire and develop the team
- Consistently producing high quality dishes in line with the recipes and training provided
- Organising chef residencies, including relationship development, menu communication, ingredients sourcing, budgeting, cost reconciliation and staff training
- Assisting with the development of new recipes for our wine bar and events menus
- Organising and delivering tastings for events clients
- Developing close relationships with our suppliers to guarantee quality produce at competitive prices
- Ingredients ordering and stock control
- Managing costs, tracking food spend, logging and coding invoices and ensuring our suppliers are paid on time
- Training the team on new dishes and maintaining a consistently high standard of cooking

- Managing the team's schedule, establishing a fair and efficient rota that plays to our strengths
 - Identifying areas for development and facilitating individual progression within the team
 - Assisting with the recruitment and interviewing process for new hires
 - Maintaining a safe and hygienic work environment in accordance with our HACCAP policy
 - Overseeing the cleaning and maintenance of kitchen equipment, organising replacements and repairs when required
 - Managing the KP work schedule and keeping the place spick and span
 - Ensuring our rental kitchens are cleaned and maintained to the same standard as our own
-

Requirements

- At least one year's experience in an equivalent role
 - Level 3 in food safety management
 - Able to work comfortably under pressure
 - Team player with a positive, enthusiastic approach
 - Organised and efficient, happy to multitask
 - Energetic and fearless
 - Friendly, confident and creative
-

Personal Attributes

- Professional and reliable
- Methodical and organised
- Good attention to detail
- Hard working and driven,
- Willing to engage, participate and grow
- Eligible to work and live in the UK