

Sous Chef

Working 10 Days a fortnight, including every weekend 7.30am – 5pm (Sundays 7.30 – 4)

This position will mainly be based at our Tiptree restaurant but will include days each week at our Sudbury restaurant, applicants need to be aware this is a multi-centre based role

We are known for our fresh home cooking, offering a full breakfast and lunch service every day, along with our amazing homemade selection of cakes and desserts and our award-winning afternoon teas. We are proud to hold a reputation for delivering exceptional quality food and customer service. Our coffee shop in Tiptree usually seats up to 270 and Sudbury 90 seats and is often full.

We are looking for a confident Sous Chef with experience of working in a busy fast-paced kitchen, you will need to have exceptional all-round knowledge as there will be a requirement to work across both the main and pastry sections of the kitchen with an emphasis on pastry. You will need to be a great communicator and have the confidence to work within a team and independently. The right candidate will need to bring their skill and knowledge to this role with it covering multiple areas of the kitchen and have a passion to bring new ideas, along with an interest and understanding of special dietary requirements.

Key duties

- Supply food in adequate quantities for the day's business, whilst controlling and minimising waste.
- Work alongside Chefs of all levels to plan menus, undertake weekly and daily ordering from our suppliers and have a good awareness of supplier prices and menu costings, maintaining a safe and hygienic kitchen environment
- Working on a busy open pass, confident in running it in the absence of senior chefs, directing staff in other sections whilst doing this.
- Working across all sections of the kitchen to include the bakery and pastry section both at our Tiptree and Sudbury kitchens
- Able to work and train chefs of all levels, ensuring food is produced and presented to the highest standards
- Contribute to the menu development process- coming up with menu ideas and recipes in order to improve our high standard of offering.
- Assist in sourcing seasonal ingredients and have an excellent knowledge of special dietary requirements and allergens, working with the team to develop our "free from" menus.
- To participate in daily and weekly cleaning rotas and maintain your areas of work to a high standard, along with completing statutory documents with regards food hygiene and health and safety requirements

Your capabilities

- Good allergen and special dietary knowledge with an interest to bring new ideas to our business
- Effective multi-tasker – must be able to fit daily preparation duties around busy breakfast and lunch service
- Strong team player with good coaching skills with the ability to pick up and apply new skills and methods quickly.

- Excellent communication skills – listening as well as talking
- Problem solver with the ability to solve problems as they arise or seek appropriate advice
- Positive and enthusiastic approach to work

Requirements

- Proven experience of working in a team, along with the ability to organise daily and weekly workload, adapting to changing priorities.
- Ability to work across both the main and pastry sections of the kitchen.
- You must be able to bend, lift and carry items as required and sustain long periods of time on your feet
- To be able to work across both Tiptree & Sudbury restaurants
- Ability to follow instructions

Working with

- Reporting into the Head Chef or Senior Sous Chef / Restaurant Manager
- Work alongside kitchen team and closely with dish wash and front of house teams

Rewards and Benefits

In addition to the hourly wage, you will receive the following benefits:

- **Discount** – after one year, employees are entitled to receive a 30% discount for the garden centre (some exceptions apply)
- **Paid holiday** – holiday entitlement is 28 days per year, (pro-rata for part time, including bank holidays). Some restrictions to taking holiday apply.
- **Annual Christmas bonus**
- **Part-uniform** provided
- **Employee Assistance Programme** - a confidential personal and professional support service available to all employees and their immediate families 24/7, 365 days a year.
- **Training and development**, as required. We have an e-learning scheme, and also take part in training with product suppliers and external trainers
- **Workplace pension**
- **Free parking**