

Sous Chef

Full-time Working 10 days a fortnight, including every other weekend

We are looking for a strong, confident Sous Chef with experience of working in a busy fast-paced kitchen. You need to be a competent all-rounder, a great communicator and able to cover all sections of the kitchen, serving up to 500 plates of food a day, deputising for senior chefs in their absence.

We are looking for a chef to join our team who is enthusiastic to bring new ideas, has good allergen knowledge and an interest in allergen and dietary requirements to help us expand our already impressive offering.

Key duties

- Supply food in adequate quantities for the day's business, whilst controlling and minimising waste.
- Work alongside the Head Chef and Senior Sous chef to plan menus, undertake weekly and daily ordering from our suppliers and have a good awareness of supplier prices and menu costings.
- Working alongside the Head Chef and Senior Sous chef to maintain 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.
- 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 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 tasks around busy breakfast and lunch service
- Strong team player with good coaching and mentoring skills
- An eye for detail and always aiming for the highest standard
- Ability to stay calm and focused when the pressure mounts
- Excellent communication skills – listening as well as talking
- Problem solver with the ability to solve problems as they arise or seek appropriate advice from senior team
- Positive and enthusiastic approach to work

Requirements

- Full-time, 10 days a fortnight working every other weekend. **7.30am to 5pm (4pm on Sundays). No evening hours!**
- You'll need to work Bank Holidays (excluding Christmas Day, Boxing Day & New Year's Day), but will be given a day's holiday in lieu
- Ability to lift and carry kitchen items as required
- Good communication
- Smart appearance
- Minimum of three years in kitchen positions

Working with

- Report into the Head Chef, Senior Sous Chef or Catering Manager
- Work alongside kitchen team; Head Chef, Senior Sous Chef FOH managers, Sous Chefs, Junior Sous Chefs, Chef de Parties, Cooks and Catering Assistants
- Work closely with dish wash and front of house teams

Rewards and Benefits

Salary to be confirmed dependent on skills and level of experience. In addition 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 20 days per year, plus bank holidays. Restrictions apply.
- **Annual Christmas bonus**
- **Part-uniform** provided
- **Training & development**, as required. We have an e-learning scheme called GROW, and also take part in other training with product suppliers and external trainers
- **Free parking**