

Full -Time Sous Chef



JOB DESCRIPTION

We are looking to hire a creative and motivated Sous Chef to join our talented kitchen team. In this position, you will be following and enforcing our Head Chef's requirements and guidelines. Our ideal candidate is a creative professional who is willing to participate in creating delicious seasonal menus and meal designs with at least 2 year's Sous Chef experience.

Job Specification:

- 45 hours per week, weekly paid Salary.
- Help to ensure the smooth running and operation of the Kitchens on a day to day basis.
- Comply with and implement all Statutory Health & Safety and Food Hygiene standards and ensure that staff are fully aware of these.
- Covering the Head Chef/Seniour Sous Chef on days off/Annual Leave
- Help meet relevant financial targets as agreed with the Head Chef/Senior Sous Chef & General Manager.
- Assist in the ordering of stock to ensure that the kitchen is adequately stocked with all necessary goods of the right quality and price.
- Help ensure stock rotation is followed and all store rooms, fridges and freezers are in order, temperature records are kept and food labelling is up to date.
- Ensure stock is secure and that wastage is kept to a minimum.

STAFF PERKS

- Free access to the hotels Leisure Suite
- Meals provided on shifts over 6 hours
- Discount on food & drink, and rooms for yourself and family
- Discount on rooms at our sister hotels in Scotland, England & Ireland.
- Live in accomodation available.