

Banqueting Sous Chef

Job Description and Person Specification

Position Details

Position: Banqueting Sous Chef	Department: Kitchen	Reporting to: Banqueting Head Chef
Level: Non-management	Contract: Permanent	Hours per week: 40

Overall Objective: Assist in the running of a busy kitchen servicing our 2500 cover Marshall Arena, 700 cover Ballroom, 200 cover Players Lounge and 10 smaller function suites. This requires consistency in presentation, flavour and food quality.

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<p><u>Main Objectives</u></p> <ul style="list-style-type: none"> • Work line with our Food Safety Management System • Ensure that foods are prepared, stored and cooked in line with HACCP regulations • Provide a high level of supervision for a brigade of 8 chefs and 6 kitchen porters • Take control of the kitchen in the Head Chefs absence • Ensure that daily HACCP checks are completed • Assisting in menu development <p><u>Summary of Duties</u></p> <ul style="list-style-type: none"> • Prepare and cook a wide range of complex fresh foods including fruit and vegetable, fish and seafood, meat and poultry dishes • To cook, from raw ingredients, for large events including, weddings, parties, exhibitions etc • To ensure that all food is produced and presented to set standards and specification guidelines • To ensure all legal legislation requirements, including health and safety, food safety and company policies, are adhered to • To ensure kitchens and equipment are cleaned using cleaning schedule and ad-hoc cleaning requirements • To ensure that stock management procedures are adhered to including rotation, labelling, order sheets and date checks • Any reasonable management request 	<p><u>Essential</u></p> <ul style="list-style-type: none"> • Be able to work to strict guidelines, as part of a team and on own initiative • Demonstrate a good understanding of COSHH • Possess good customer service skills • Be flexible and adaptable around a wide range of working patterns • Show a good level of spoken English • Possess Level 2 in food safety • Passionate about fresh food • Innovative and creative • Demonstrate great attention to detail • Thrive on a hard work culture • Have a clear understanding of health and safety procedures <p><u>Desirable</u></p> <ul style="list-style-type: none"> • Experience within a busy hotel banqueting department • Level 3 in food safety