

# Sous Chef

## Job Description and Person Specification

### Position Details

<b>Position:</b> Sous Chef	<b>Department:</b> Kitchen	<b>Reporting to:</b> Head Chef
<b>Salary:</b> £31,500	<b>Contract:</b> Permanent	<b>Hours per week:</b> 40, 5 out of 7 days

**Overall Objective:** To prepare and cook food for our guests to an exceptional level and deputize in the absence of head chef.

Job Description	Person Specification
<p><b><u>Main Objectives</u></b></p> <ul style="list-style-type: none"> <li>• To prepare and cook food for all business areas.</li> <li>• To maintain a clean and safe working environment</li> <li>• To comply with health and safety legislation</li> <li>• To help achieve the required cost of sale percentage.</li> </ul> <p><b><u>Summary of Duties</u></b></p> <ul style="list-style-type: none"> <li>• To provide coaching and support in the development of Chef de Parties and Commis Chefs</li> <li>• To deputize in the absence of the Head Chef</li> <li>• To prepare and cook wide range of complex fresh foods including fruit and vegetable, fish and seafood, meat, and poultry dishes.</li> <li>• To cook from raw ingredients for ala carte restaurant, bar menu, room service, large events, weddings, buffets, and carvery</li> <li>• To prepare food for breakfast, snacks, and lunch</li> <li>• To cook all breakfast items, hot, chilled, and ambient, for restaurant, day delegate meetings and arena, working to menu specification</li> <li>• To ensure that all food production is to the standard as set out and presented to specification guidelines.</li> <li>• To ensure all legal legislation requirements including health and safety, food safety and company policies</li> <li>• To ensure kitchens and equipment are cleaned using cleaning schedule and ad-hoc cleaning requirements.</li> <li>• To ensure that stock management procedures are adhered to including rotation, labeling, order sheets and date checks</li> <li>• Any reasonable management request</li> </ul>	<p><b><u>Essential</u></b></p> <ul style="list-style-type: none"> <li>• NVQ Level 3 in Professional Cookery or equivalent</li> <li>• Ability to work to strict guidelines.</li> <li>• Ability to work as part of a team and on own initiative.</li> <li>• Good Understanding of COSHH</li> <li>• Level 3 in Food safety</li> <li>• Good customer service skills</li> <li>• Flexible and adaptable around a wide range of working patterns</li> <li>• Good level of spoken English</li> <li>• 12 months in a similar position</li> </ul>
<b>Reference:</b>	<b>Closing Date:</b>

