

# MPW - Sous Chef

## Job Description and Person Specification

### Position Details

**Position:** Sous Chef

**Department:** Kitchen

**Reporting to:** Head Chef

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

#### Job Description

##### Main Objectives

- Prepare and cook Food for all business within Marco Pierre White's Restaurant
- To Deputize in the absence of the Head Chef taking full accountability of the kitchen including standards, cleanliness, and food hygiene regulations
- To liaise with the front of house management team to comply with all communications regarding B&W and MPW Comms.
- To attend the monthly review and comply with actions generated at the meeting
- To attend the daily briefing and action any requests received
- Maintain a clean and safe working environment
- Comply with health and safety legislation
- To help achieve the required cost of sale percentage
- Manage staff to achieve objectives
- Follow ordering procedures as implemented by Head Chef
- Comply with allergen policy as implemented by Head Chef
- Complete monthly MPW audit of the kitchen

##### Summary of Duties

- Provide coaching and support in the development of Chef de parties and commis chefs
- Prepare and cook wide range of Complex fresh foods including fruit and vegetable, fish and seafood, meat and poultry dishes
- Prepare food for the first team and management/backroom staff as requested
- To ensure that all food production is to the standard as set out and presented to specification guidelines
- To ensure all legal legislation requirements including health and safety, food safety and company policies
- 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, labeling, order sheets and date checks
- Any reasonable Senior Management request

#### Person Specification

##### Essential

- Ability to work and act in a professional manner to all colleagues front and back of house at all times
- Ability to work to strict guidelines
- Ability to work as part of a team and on own initiative
- Good Understanding of COSHH
- Good customer service skills
- Flexible and adaptable around a wide range of working patterns
- Good level of spoken and written English

##### Desired

- NVQ Level 3 in food Professional cookery equivalent
- Basic knowledge of word, excel and office 365