

Job Description

Banqueting Sous Chef

Position: Banqueting Sous Chef	Department: Kitchen	Reporting to: Head Chef
Salary: £33,000	Contract: Permanent	Hours per week: 40 (5 days out of 7)

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

Role Competencies:

Planning Timescales:

- Prepare and cook 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, weddings, buffets and carvery
- Prepare food for breakfast, snacks and lunch
- Cook All Breakfast Items, hot, chilled and ambient, for restaurant, day delegate meetings and arena, working to menu specification

Decision Making:

- To actively part take in ordering of food stock
- Delegation of duties on a shift basis
- Assist with menu development

Impact & Influence:

- Ability to work as part of a team
- To ensure kitchens and equipment are cleaned using cleaning schedule

Skill Level:

- Maintain a clean and safe working environment
- Comply with allergen policy as implemented by head chef
- 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 deputize in the absence of the Head Chef
- Ensure that foods are prepared, stored and cooked in line with HACCP regulations
- Ensure that daily HACCP checks are completed

Communication:

- Good level of customer service skills
- Good spoken and written communication
- Ability to use tablet based cleaning system

Budget Management:

- Work within Budgeted guidelines including waste management, portion control, updating production sheets
- To ensure that Stock management procedures are adhered to including rotation, labeling, order sheets and date checks
- To help achieve the required cost of sale percentage.

Lead & Develop:

- To provide coaching and support in the development of Chef de Parties and Commis Chefs
- To provide support and training to all kitchen team members

Operating Parameters:

- Close down kitchens at the end of shifts to a high standard
- Any reasonable management request

Essential & Desirable Job Criteria:

NVQ Level 3 in food Professional cookery equivalent (E)

Ability to work to strict guidelines (E)

Ability to work as part of a team and on own initiative (E)

Good Understanding of COSHH (E)

Good customer service skills (E)

Flexible and adaptable around a wide range of working patterns (E)

Good level of spoken English (E)

Passionate about fresh food (E)

Innovative and creative (E)

Demonstrate great attention to detail (E)

Thrive on a hard work culture (E)

Have a clear understanding of health and safety procedures (E)

12 months experience in a similar job role (D)

Level 3 in food safety (D)

To ensure that equality, diversity and inclusion is maintained and developed across all programmes and areas of the business (E)

Competency Total:

Level