

Job Description

Job Title	Sous Chef
Responsible to	Head Chef
Responsible for	To assist the Head Chef in managing the preparation and service of hot and cold food to agreed specification in various catering areas.

Job Purpose

- To provide a full food service within the public house.
- To provide daily meals for Day Centre ensuring a high level of quality and nutrition within the allocated budget
- To provide buffet and banqueting catering for functions as and when required
- To maintain excellent standards of quality and presentation at all times
- To ensure cleanliness and hygiene standards are maintained in all catering areas
- To assist the Head Chef in management of all kitchen areas and stock control.

Major Tasks

- To be responsible for preparation and presentation of all menu items in the Fayre Spot, Day Centre and Conference & Banqueting to agreed specification and standards.
- To support the Head Chef in ensuring that adequate staffing is in place according to the demands of the business.
- Play an active role in menu planning and costing to ensure menus are of a high standard and priced to achieve budgetary targets.
- To manage the kitchen in the absence of the Head Chef to ensure consistent standards of quality and service.
- Play an active role in ordering and stocktaking in order to help control all food stock within the Fayre Spot kitchen, ensuring adequate levels are maintained and wastage is kept to a minimum.

- To maintain cleanliness of all equipment and food service areas in the Fayre Spot kitchen to a high standard.
- To ensure all EHO standards and requirements are maintained and all food safety regulations are complied with including ensuring regulatory records are kept up to date.
- To work towards the quickest possible service time for each customer, while maintaining consistency and standards.

Relationships

- To develop a good communicative relationship with the head chef and other team members to ensure smooth running of the kitchen and consistent service and presentation standards.
- To integrate as part of the Fayre Spot team and develop good relations with all staff, including the Food & Beverage Operations Manager.
- To work closely with the Conference & Banqueting events team when required to ensure the best possible service delivery for their events.
- To participate in quarterly team meetings and contribute towards new initiatives to help increase turnover and improve standards.

Hours of Work

- Contracted hours 37.5 (excluding breaks) to weekly rota set by head chef based on 5 days out of 7, flexible hours according to levels of business. Hours will include regular weekends and evenings due to the nature of the business.
- It is expected that the postholder will work any additional hours that may be required to meet operational needs to include conference & banqueting events.

PERSON SPECIFICATION : Sous Chef



ESSENTIAL

- A hands-on approach, cheerful attitude and a focus on giving the customer what they want.
- Minimum 2 years experience in a similar role, delivering high volumes of food in a time-pressured environment, specifically within a pub / restaurant setting.
- High standards of quality and presentation with an eye for detail and conscientious attitude.
- A passion and flair for creative cooking, using fresh ingredients and producing appealing dishes that people want to eat!
- Ability to work under pressure and deliver consistently high standards.
- Self motivated, pro-active, enthusiastic and committed, with the ability to adapt to a changing environment and to manage time and workload throughout the team.
- Exceptional standards of food hygiene and an unwavering commitment to maintaining standards in this area.

DESIRABLE

- Experience of costing menus and managing food stocks, using IT systems.
- Experience of identification and development of new initiatives and revenue drivers
- Experience of delivering mass catering in a conference & banqueting setting

PERSONAL

- You are passionate about food, with a love of fresh ingredients and excellent presentation and quality standards.
- You are a team player, working closely with other managers and teams, supporting and encouraging, while being the first to roll your sleeves up and get stuck in.
- You are friendly and down to earth, able to develop relationships with staff, management, customers and suppliers.
- You take pride in your work, and strive to improve, with the customer always your top priority.