

RESTAURANT 1539 – JUNIOR SOUS CHEF

Job Title:	Junior Sous Chef
Reports to:	Head Chef
The Company:	Chester Race Company LTD
The Division:	Restaurant 1539
Working pattern:	Full Time - 5 days out of 7, including evenings & weekends
Salary:	Range £20k - £23k, plus very competitive benefits

The Opportunity

Are you a team player, have an understanding of current food trends, hardworking and up to date with Health, hygiene and safety in the kitchen?

We are looking for the perfect balance of strength in personality, skill and experience that will satisfy some of the most discerning diners.

Working with fresh ingredients in a modern setting you will need to be a leader of people, like working with food and have high standards and take pride in your work. Our menus change regularly and require constant ideas and input into new exciting dishes.

Main Duties to include:

Ideally with a proven and solid background working in a similar style Restaurant establishment, you will be capable of supporting all aspects of kitchen operations, including HACCAP, GP Control. Working alongside the Senior Sous Chef, you will be able to ensure all menus are consistent and seasonal. Other duties include;

- To provide leadership and direction to the kitchen brigade in a positive manner at all times, delegating and communication appropriate tasks and responsibilities effectively to all the team members.
- To communicate effectively with all internal departments on site in a positive manner to ensure strong inter-departmental working relationships and a consistently high level of service and product delivery.
- To ensure the company Health and Safety policy is adhered to at all times, in accordance with current legislation.
- In the absence of Senior Chefs, to order food stock in accordance with sales levels each week, ensuring that excess stock levels are minimized and controlled.
- Manage stock rotation in all store rooms, fridge's and freezers to ensure effective control of food waste.
- Be creative in implementing dish and menu development.
- To ensure kitchen is maintained and cleaned to a hygienic standard at all times through the implementation and adherence to cleaning schedules.

Other Information – If you are interested in this role then please apply with your current CV and available start date to jobs@chester-races.com