



JOB TITLE: Junior Sous Chef  
COMPANY: Chester Race Company LTD  
DIVISION: The Yew Tree  
WORKING PATTERN: Full Time - 5 days out of 7  
REPORTING TO: Head Chef

### THE OPPORTUNITY

Chester Race Company are a continuously growing organisation within the leisure and tourism sector. Whilst the core activity is horseracing, there is continual scope for the development of business opportunities within the brand through the enhancement of the organisation's commercial strategy. The organisation reported a turnover in excess of £30m, and aims to continue to rapidly expand the brand portfolio. The business has shown resilience through the global recession and is well positioned to embark on a period of sustained growth and expansion. The organisation is diverse in its offering with several divisions delivering a complexity of services. These include Chester Racing, Bangor Racing, Chester Bet, Bangor Bet, Holiday Inn Express Chester Racecourse Hotel, Horseradish Catering Division, and Restaurant Division.

The Yew Tree is the newest acquisition to the Race Companies portfolio of hospitality ventures. The Yew Tree is a 19<sup>th</sup> Century pub and restaurant set in Bunbury, near Tarporley, Cheshire.

As a Junior Sous Chef you'll have the opportunity to gain experience working across all areas of the kitchen and will be key in supporting the Head Chef.

### THE PACKAGE

Basic Salary	£22-£26k
Healthcare	Private medical cover through BUPA (after 12 months service)
Cash Plan	Individual cash plan with Westfield Health (after 12 months service)
Enhanced Pension contribution	3% contribution from employee, matched with 7% from employer (after 12 months service)
Life insurance	Death in service – 4 x annual salary
Expenses	All business expenses covered

## MAIN OBJECTIVES

Ideally with a proven and solid background working in a similar style venue, you will be capable of supporting all aspects of the kitchen operation, including recruitment and training of staff, food safety compliance, and maintaining financial control.

You will be expected to contribute to the design and delivery of menu's working within the brand guidelines. Set & maintain standards of food quality in terms of taste, presentation & service in a style upholding the highest of standards. You will direct and motivate the kitchen brigade in support of the Head Chef and in conjunction with the general manager, delegating and communicating responsibilities effectively will also be a requirement of the role.

## KEY RESPONSIBILITIES

- Supporting the creation & implementation of new menus
- Supporting the costing of dishes in line with budgeted GP and operating system procure wizard
- Contribute to the effective management of health and safety of all aspect of food safety adhering to guidelines in accordance with HACCP and food standards agency
- Manage, train and support in the recruitment of brigade of chefs
- Overall responsibility for daily operations in the kitchen in the Head Chef's absence
- Establishing strong relationships with suppliers
- To assist in the delivery of the restaurants annual budgeted profit through the achievement of the food, labour and controllable costs in accordance with annual budget, implementing cost cutting measures as necessary
- To show alertness, vigilance and attention to detail of all work
- To undertake any other duty commensurate with this post as determined by the Company
- Ensure that financial targets are met or exceeded
- Ensure that Business Critical Agenda is carried out to a high Standard
- Ensure that all members of the kitchen brigade are fully aware of and achieve their objectives
- To be aware of and ensure that those responsible to you are aware of all legislation that is relevant to your work and ensure that all legal requirements are met including: Licensing; Health and Safety at Work, COSHH, Environmental Health, Fire Precautions and any others.

## CORE COMPETITENCIES

To successfully fill this role, you should maintain the attitude, behaviours, skills and values that include:

- Must be in possession of food safety level 3 or 4
- C&G or BTEC in professional cookery is advantageous
- Experience in working with fresh produce is essential
- Experience and knowledge in managing safe systems of work re: Health and Safety legislations and HACCP control.
- Previous experience in high end dining
- The ability to manage pressure and work to deadlines

- The ability to work comfortably in all fields of kitchen operation including pastry, canapés, finger buffet, hot folk buffet, ala carte, cold larder, fish and world cuisine.
- The ability to communicate effectively both verbally and in writing
- Creative in thinking and approach
- Maintain a high level of confidence in own ability
- The ability to maintain a proactive attitude at all times
- Ability to comply with company policies and procedures
- The ability to manage a team including effective delegation, communication and performance management
- Flexibility to work hours determined by the business including evenings, nights and weekends
- Committed to developing and nurturing the skills and abilities of the kitchen brigade
- Committed to ongoing personal development
- Ability to demonstrate loyalty and commitment to employer