

SOUS CHEF

DESCRIPTION:

Job Title: Sous Chef

Reporting to: Executive Chef

Hours of work: 40 per week over the period Monday to Sunday

ROLE OUTLINE:

Working as part of a team you will be responsible for planning, directing and assisting with food preparation in the resorts kitchens. You will supervise and train other kitchen team members. In addition, you will assist the Executive Chef with menu planning, costings, inventory and the management of supplies.

ESSENTIAL:

- A proven working knowledge of English and continental cookery
- A flair and enthusiasm for cooking with fresh quality ingredients
- Ability to cope under pressure in a calm and efficient manner to set deadlines
- Previous experience demonstrating good management and effective co-ordination of a kitchen team
- Good interpersonal skills with both kitchen, front of house staff and management
- A positive approach to menu planning and development of the catering service
- Microsoft Word, Excel and Outlook IT skills to a basic level
- Stock taking experience
- Menu costing experience
- HACCP recording and monitoring experience

DESIRABLE:

- NVQ Qualification 1,2,3
- Experience as a chef de partie or sous chef
- Intermediate food hygiene certificate
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INTERESTED IN APPLYING?

Please email your contact details and CV to: hr@loughernereresort.com