



SOUS CHEF

SCOPE AND GENERAL PURPOSE OF THE JOB

Under the guidance of the Executive Head Chef the successful candidate will assess, evaluate and ensure the long and short term goals of all Kitchen operations are met. To direct and manage all Kitchen activities to maximise revenue, profitability and quality standards by developing and executing marketing strategies, up selling strategies, controlling costs and provide quality service and products to guests.

To be aware and communicate the hotel mission and ensure that each member of the Kitchen team aspire to its contents and deliver a five star service to exceed the guest's expectations at all times.

Key Skills

- Ability to achieve food margins and meet targets
- Leadership and coaching capabilities
- Systems compliance and delivery of company standards
- Have excellent attention to detail and high levels of food delivery and service
- Excellent interpersonal and communications skills

Essential Criteria

- Previous experience of overseeing and managing the highest standards of hygiene and sanitation by complying with all HACCP regulations.
- Previous supervisory or management experience
- A recognised food related qualification or equivalent work experience in line with the position of a Sous Chef.

Employee Benefits Include:

- Competitive salaries
- In-house and external training courses provided
- Staff meals provided, free of charge
- Items of staff uniform provided, free of charge
- Free car parking
- Staff discount for accommodation, restaurant, spa and golf services

Job Type: Full-time