

Position: - Sous Chef

Job Title:	Sous Chef
Hours:	Full time
Contract Type:	Permanent/Temporary
Salary:	Up to £12 per hour
Responsible to:	Head Chef

Job Description:

We are seeking to employ a Nursery Sous Chef who is passionate loves to deliver a high standard of food for young children on a daily basis. This is a rewarding role which can lead to further career progressions within the profession.

General Main Duties and Responsibilities:

- The Sous Chef will support and manage the team in the delivery of our menus. You will play a pivotal role in the organisation of our kitchen, stock management and will work closely with the Head Chef. The work is varied, fun and rewarding, with lots of opportunity for skills development across all sections and career progression.
- The ability to work well under pressure as part of a high-performing team is also essential.
- Management & delivery of all menu options including breakfast, canapés, finger food, bowl food and plated dishes.
- Oversee stock ordering for food preparation and stock holding, for allocated section in collaboration with the Head Chef.
- Record food waste and stock holding to manage production levels.
- Supervise food preparation and presentation for each section to ensure consistently high standards are achieved.
- Control food storage areas for each section, maintaining required high standards of consistent management and cleanliness.
- Deputise for Head Chef and Senior Sous in their absence.
- Follow food safety policy; labelling, dating, and organising food, ensuring a first in-first out ration system.
- Be an active and responsible member of the team; maintaining kitchen organisation, supporting staff ability, and highlight training needs.
- Attend staff meeting and training as required.
- Maintain an awareness and observation of Fire and Health & Safety Regulations.
- Any other duties as are within the scope, spirit and purpose of the job, as requested by the line manager.
- Supporting with the prep of nutritionally balanced meals for children aged 3 months - 5 years
- To support the Chef with all menu requirements
- Following kitchen procedures and maintain records in accordance with Environmental Health policies and processes
- Ensuring all floors are swept and mopped thoroughly with germicidal disinfectant.
- Help with the daily washing up in the kitchen
- Support the Chef in daily activities.
- Anything recyclable is recycled, including milk bottles to the dairy.
- Participate in any other job in the kitchen upon Chef's instructions.

Sous Chef – Personal Specification

	Essential:	Desirable:
Qualification:	<ul style="list-style-type: none"> Level 2 Food Hygiene Certificate 	
Skills, Knowledge, Aptitude & Experience:	<ul style="list-style-type: none"> Good interpersonal and communication skills Have an good knowledge of nutritional meals for children's Team player and contribute ideas High expectations of hygiene standards Be able to support with the prep of a variety of food which look appealing Self - Motivated and willing to learn Passionate about food and cooking Highly motivated with a strong attention to detail Ability to work calmly under pressure, whilst delivering numerous jobs on time Pragmatic and creative approach to menu development Outstanding organisational skills Excellent interpersonal skills: diplomacy, tact, persuasiveness, and the ability to support others 	<ul style="list-style-type: none"> Previous kitchen and events experience Experience of working in a fast-paced environment Trained in Level 3 Food Safety Management Good foundation in health and safety
Physical:	<ul style="list-style-type: none"> Must be able to perform all duties and tasks with reasonable adjustment, where appropriate, in accordance with the Disability Discrimination Act 1995 Ability to undertake manual work and to perform tasks 	
Personal Qualities:	<ul style="list-style-type: none"> Flexibility to work agreed evening and weekend events when required . Interest in developing skills across multiple disciplines including pastry, fine dining, and corporate catering To work across all kitchen areas where required . Works collaboratively and builds and maintains productive relationships with others . Strives for excellence and seeks to exceed the expectations of customers . Takes responsibility and encourages others to do the same . Creative and looks for new and different ways to deliver results To ensure all venues and statutory regulations pertaining to health, safety and fire are adhered to at all times 	

	<ul style="list-style-type: none"> • To ensure a high standard of personal cleanliness and hygiene to comply with • To wear the correct standard of dress or uniform at all times • To ensure that the kitchen and bistro is well maintained and that all food hygiene and health and safety requirements are adhered to in these areas • To ensure that the company and statutory regulations pertaining to safety and hygiene operations of the kitchen and ancillary areas are adhered to by all members of staff and visitors. • To ensure that stores and other areas of potential loss are secured at all times • To report any loss immediately to the General Manager • To ensure that all regulations appertaining COSSH and HACCP are adhered to at all times by all the Food & Beverage team • To assist the head chef in the writing & implementation of Risk Assessments in all Food & Beverage areas 	
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The setting is committed to safeguarding and promoting the welfare of children and expects all staff to share this commitment. A full-enhanced Disclosure & Barring Service (DBS) and a pre employment health check will be obtained prior employment including satisfactory references checks.

You may contact us at:

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